



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code	
EL TARASCO RESTAURANT		114 W SEVENTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
CLAUDIA ESPINOZA		5595891111		77337		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		9/24/2025	Routine Inspection		PR0005518		8/1/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks located at the facility.

3 compartment dishwasher sink running hot water temp noted above 120F. Prep sink noted clean and with running hot and cold water.

Ansul ventilation hood noted clean with no grease buildup on the vents. The hood noted clean with some minor buildups. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperature Rice, beans, Tomatillo sauce, Green sauce meat, shredded chicken in prep table for serving noted above 135F in unit located in the kitchen area.

Cold holding temperatures of chopped tomatoes, tomato salsa mix, onions lettuce, shredded cheese noted at 38F in the food prep refrigeration line unit.

All refrigeration units measured noted below 41F.

Walk in refrigerator unit noted below 41F. All items stored noted above ground, covered and labeled when removed from original containers. Separate sections used for Produce, meats and prepared items in cold holding.

All CO2 tanks need to be secured and chained to prevent fall.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination. Staff and personnel, during the inspection show good knowledge of safe food handling practices and housekeeping.

Facility noted pest free and pest control conducted on a monthly basis.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **9/24/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**