



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
CHAGUITOS TACOS		809 SKYLINE BLVD		AVENAL, CA		93204	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
JOSE SANTIAGO BRUNO		5593863199		79296		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel	10/1/2025	Routine Inspection		PR0011312		10/1/2025	

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	The handwashing sink had an air conditioning pipe dripping, which restricted the use of handwashing. During the handwashing process, the water from the AC pipe was dripping directly onto the washed hands. This error can be rectified by simply adjusting the piping and connecting it to drain directly into the drain or moving the pipe towards the corners of the handwash for adequate handwashing without restriction.	



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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 one handwash sink located in the kitchen area 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 with 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 for cooked and ready to serve Carne Asada, Beef Intesitnes, Pork Stomach, Beans and Rice noted above 135F in hot holding unit.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. All refrigeration units measured noted below 41F. Cover all items when not in use. IF time is used as temperature control, add labels of time when the food was taken out of cold holding. Dispose after 4 hours out of cold holding. Store all items covered and labeled when removed from original containers. Seperate sections in the reach in unit for Produce, meats and prepared items in cold holding would be recommended.

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

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

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

ATTENTION: There are a total of 1 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: **10/1/2025**

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

Phone: **559-584-1411**



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CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____