



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name	Facility Address	City/State	Zip Code	
TACO BELL#32533	1718 N 11TH AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
PETER CAPRIOPTTI II	9498589191	33416	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	4/1/2024	Routine Inspection	PR0008985	8/1/2024

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

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored separately in refrigeration unit.
Hot food holding temperatures for Ground beef, Rehydrated beans, rice and sausage patties in the hot holding food prep section were noted above 135°F.
Hot holding temperatures for nacho cheese, hard taco shells and beans in the hot holding units were noted to be above 135°F
For cold holding foods in the food prep line, Time is being used as temperature control. All items in the cold holding food prep area are used within 4 hours.
Ventilation hood above the cooking area was noted clean.
Food manager, certificate active and present on site.
General cleanliness in satisfactory condition.

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



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/1/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL#32533	BUSINESS PHONE: (949) 858-9191	RECORD ID#: PR0008985	DATE: May 11, 2022
FACILITY SITE ADDRESS: 1718 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOTTI II	CERTIFIED FOOD MANAGER: Isabel Curiel	EXP DATE: 2/2/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand washing sink across from the dry storage area to be dirty with food build up and dust. Please clean this as soon as possible.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed grease build up on the on the handle of the walk in refrigerator in the back. Please clean and sanitize this as soon as possible to prevent cross contamination.

Observed grease build up on the surface and the handles of the hot holding units adjacent to the hand washing sink and the fryers. Please clean and sanitize this as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a missing tile underneath the fryers and food build up. The missing tile was filled with grease and food accumulation. Please remove and clean all the accumulating food build up under the fryers, replace the missing tile, and also seal the surrounding tiles with grout to prevent future food and grease build up between tiles.

General Comments:

NOTE: This report must be made available to the public on request



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Observations:

- Hand washing stations were fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All dry storage is well maintained, clean, organized, and placed six inches above the ground.
- All hot holding temperatures were well above 135F.
- All refrigerator units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- Pest control is done by ecolab, the last service date was 5/9/22. No signs of pests were found during their inspection. No signs of pests were found during today's inspection.
- Employees were practicing safe food handling by washing their hands frequently and when transitioning tasks.
- Please correct the above noted violations in a timely manner.
- Thank you for your time.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:



 Received By:

SEM HAR GEBREGZIABIHE

 Agency Representative

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