



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

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL 27301	BUSINESS PHONE: (559) 386-4314	RECORD ID#: PR0003691	DATE: November 29, 2022
FACILITY SITE ADDRESS: 27494 DANA CIRCLE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAYLOR LOESCH	CERTIFIED FOOD MANAGER: Braulio Herrera Sainz	EXP DATE: 4/26/2023	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: None Noted

General Comments:

Observed the facility closed for maintenance, please contact the department should you have any questions.

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:

unable to obtain signature

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL 27301	BUSINESS PHONE: (559) 386-4314	RECORD ID#: PR0003691	DATE: March 24, 2021
FACILITY SITE ADDRESS: 27494 DANA CIRCLE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: TAYLOR LOESCH	CERTIFIED FOOD MANAGER: Braulio Herrera Sainz	EXP DATE: 4/26/2023	INSPECTOR: Paven Batth

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: None Noted

General Comments:

Temperature Control: Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were reviewed and deemed up-to-date.

Documentation: Copesan completes routine pest control services. Last documented pest control service was conducted today, March 24, 2021.

California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) are obtained by this facility.

Sanitation: The three-compartment sink was measured at 200ppm of quaternary ammonium concentration.

Hand Wash Station/Restrooms: Hand wash station and restrooms were fully stocked. Hot and cold running water was readily available as well.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

RESULTS OF EVALUATION: <input checked="" 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): _____ N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

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