FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO
BUSINESS PHONE: (559) 584-8436
RECORD ID#: PR0000243
DATE: October 04, 2022

FACILITY SITE ADDRESS: 314 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230

OWNER NAME: MOISES LLAMAS
CERTIFIED FOOD MANAGER: FERNANDO CANCHOLA
EXP DATE: 1/8/2026

INSPECTOR: Evelyn Elizalde
INSPECTION TYPE: ROUTINE INSPECTION

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.

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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: Observed debris build up on floors throughout kitchen area. Please maintain floors clean and free of debris at all times.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Observed ready to eat foods in containers without lids in reach in refrigeration next to food prep line. Violation corrected on site.

Observed boxes of meat stored on floor next to back exit door. Violation corrected on site.

Observed grease build up on hood above stove. Please service unit to prevent grease fire.

General Comments:
The following was observed during today's routine inspection:

All refrigeration units were at 41 F.
Three compartment sink had hot water at 120 F.
Sanitizer (bleach) was available.
Hand wash station had hot water, paper towels and soap.
All hot holding food temperature was above 135 F.

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RESULTS OF EVALUATION: ☑ PASS ☑ NEEDS IMPROVEMENT ☑ FAIL

Reinspeckion Required: ☑ Yes: ☑ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☑ Yes: ☑ No:

Received By: Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO
BUSINESS PHONE: (559) 584-8436
RECORD ID#: PR0000243
DATE: October 19, 2021

FACILITY SITE ADDRESS: 314 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: MOISES LLAMAS
CERTIFIED FOOD MANAGER: FERNANDO CANCHOLA
EXP DATE: 1/8/2026
INSPECTOR: Liliana Stransky - REHS

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.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</th>
<th>[HSC 113980, 114025-114027]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action:</td>
<td>Food items that are covered with plastic wrap cannot have other food containers resting above them to prevent the risk of cross contamination. This was observed with a container of cooked potatoes inside the walk-in unit. This was corrected during the inspection.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Violation:</th>
<th>IMPROPER HOT HOLDING TEMPERATURE(S)</th>
<th>[HSC 113996]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action:</td>
<td>Observed cooked beans and chicken held below 135F. The operator noticed the steam table dial was set at a low temperature for these items, and he adjusted the temperature during the inspection.</td>
<td></td>
</tr>
</tbody>
</table>

General Comments:

ROUTINE INSPECTION -

* The hand washing stations in the kitchen and restroom had paper towels, hand soap and hot water.
* Refrigeration units, reach-ins and walk-ins were observed below 41F.
* The steam table was observed holding cooked foods above 135F, except for the items mentioned above.
* The food prep areas were observed organized and well maintained.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☐ Yes: ☒ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

NOTE: This report must be made available to the public on request.
A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

A complaint was received alleging tacos and beverages were purchased at 2:00 p.m. on May 11, 2021. According to the complainant, a cockroach was observed in the drink that was purchased and a piece of cockroach was found in one of the tacos. A routine inspection was conducted by this department but no evidence of cockroaches were noted. Proof of pest control service was requested while onsite; however, the person in charge indicated that invoices for pest control were not available onsite as the owner of the facility keeps them elsewhere. As a result, this department is requesting proof of pest control be sent via email to veronica.ochoa@co.kings.ca.us.

Violation: None Noted

<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes:</th>
<th>No:</th>
<th>Reinspection Date (on or after):</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

Veronica Ochoa -REHS
Agency Representative