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.
Ice scoop was seen inside the ice machine on the ice. Please ensure ice scoop is not resting on top of ice inside the machine.
Soda machine nozzles were seen with some buildup. Please clean regularly to avoid buildup.
All items in the dry storage area and refrigeration units were stored at least 6 inches above ground.
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 in separate areas of the refrigeration unit.
Hot food holding temperatures in the prep line for beans, rice and chopped beef in the hot holding section were noted above 135°F.
Cold holding temperature in the food prep line for tomatoes, cheese and red salsa tomatoes were noted below 41°F
Ventilation hood above the cooking area was noted clean with minor grease buildup.
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.
## 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 - GR4**  
(250-500)

<table>
<thead>
<tr>
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<th>Signatures</th>
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<tbody>
<tr>
<td>Received By:</td>
<td>[Signature]</td>
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<tr>
<td>Inspected By:</td>
<td>[Signature]</td>
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</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 12/5/2023  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
**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  
**INSPECTION TYPE:** ROUTINE INSPECTION

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

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**GENERAL COMMENTS:**

- 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:** ☐

**Reinspection Required:** Yes: ☐  No: [X]

**Reinspection Date (on or after):** N/A

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**Potential Food Safety All Star:**

**Evelyn Elizalde**  
Agency Representative

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