



## 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](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

#### FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State	Zip Code
TACOS EL GRULLO		314 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MOISES LLAMAS		5595848436	26337	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	12/5/2023	Routine Inspection		PR0000243	6/1/2024

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.  
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 atleast 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.



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### INSPECTION REPORT

**FOOD VENDING PERMIT - GR4 (250-500)**

#### Signatures

Received By:

Fernando

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **12/5/2023**

Phone: **559-584-1411**

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



County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TACOS EL GRULLO	<b>BUSINESS PHONE:</b> (559) 584-8436	<b>RECORD ID#:</b> PR0000243	<b>DATE:</b> October 04, 2022
<b>FACILITY SITE ADDRESS:</b> 314 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOISES LLAMAS	<b>CERTIFIED FOOD MANAGER:</b> FERNANDO CANCHOLA	<b>EXP DATE:</b> 1/8/2026	<b>INSPECTOR:</b> Evelyn Elizalde

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 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.

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

*FLM*

Received By: \_\_\_\_\_

*Evelyn Elizalde*

Agency Representative

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