



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR2 (12-100)

Facility Name		Facility Address		City/State	Zip Code
QUESADILLA GORILLA		102 W 7TH ST		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MIGUEL REYES		5595303234	52541	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Jesus Crespin	1/17/2025	Routine Inspection		PR0010898	12/1/2025

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

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	

Please be sure to cover all items when not in use to prevent contamination. During inspection metal containers hold meat in the walk-in refrigerator were observed without lids. An open sugar satchel was also observed to not have a lid. Covering food will prevent pest and vermin, as well as contaminants from entering food.

Overall Inspection Comment:

Routine Inspection was conducted today, the following observations were made:

All hand wash sinks were stocked with papertowels, and soap. All hand wash sinks dispensed water at 100F.

3-Compartment sink was properly set up and used Quaternary Ammonia for sanitization. Quat concentration was measured to be at 200ppm using facilities test strips.

All kitchen refrigeration units were temperatured below 41F. Refrigeration unit in bar area temperatured at 43F, however contained no potentially hazardous foods.

All hot holding foods were above 135; Beans, rice, and sauce was temperatured above 135F.

Bar Area was clean. No insects were present in any bottles. Dishwasher is installed in bar area and used by staff to clean dishware

Soda fountain nozzles were observed to have build up, please clean the inside of the nozzles.

Debris was observed in the 3-compartment sink drain, please clean drain regularly to prevent backflow.

Food managers certificate was reviewed and is current through 2027.

ATTENTION: There are a total of 1 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
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR2 (12-100)

Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Jesus Crespin**

Title:

Date: **1/17/2025**

Phone:

Email: