Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash 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.
Reach in Refrigeration units noted below 41°F. There are multiple reach in refrigeration units at this facility.
Hot food holding temperatures for refried beans, rice and carne asada in the hot holding section were noted above 135°F.
Cold holding temperature in the food prep line for cheese and tomatoes were noted below 41°F.
Cold holding temperature for horchata noted below 41°F. Ice cream serving refrigeration unit noted at 4F.
Ventilation hood above the cooking area was noted clean.
Food manager, certificate active and present on site for Edith Gaytan.
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 - GR2 ( 12-100)**

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

Inspector Name: **Chaitanya Patel**
Title: **Environmental Health Officer I**
Date: **4/24/2024**
Phone: **559-584-1411**
Email: **Chaitanya.Patel@co.kings.ca.us**
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRUTAS XPRESS</td>
<td>(831) 998-0173</td>
<td>PR009645</td>
<td>December 22, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1675 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>AURORA CARDENAS</td>
<td>EDITH CADENAS</td>
<td>3/1/2026</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</table>

**FOOD SAFETY EVALUATION REPORT**

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>HSC CODES</th>
<th>DESCRIPTION/CORRECTIVE ACTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>[HSC 113980, 114025-114027]</td>
<td>Please be sure all employees avoid wearing rings and jewelry during food prep. This can cause a potential physical contamination and make it difficult to correctly wash hands.</td>
</tr>
<tr>
<td>LACK OF OR IMPROPER USE OF THERMOMETERS</td>
<td>[HSC 114157-114159]</td>
<td>No thermometer was available on site during today's inspection. Please be sure cooks and food prep employees have a thermometer to correctly monitor food temperatures and final cooking temperatures.</td>
</tr>
</tbody>
</table>

General Comments:

- All cold holding units were at or below 41°F.
- 3 compartment sink is used to sanitize with bleach.
- Hand washing station was fully equipped.
- Over all food facility was in good operating condition.

Thank you

RESULTS OF EVALUATION: 

- **X** PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required:  

- [ ] Yes:  
- [X] No:  

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

**Yatee Patel - REHS**

Agency Representative

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