



## Retail Market 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 - RM2 (501-2000)

|                      |  |                    |                       |               |                |                   |                 |
|----------------------|--|--------------------|-----------------------|---------------|----------------|-------------------|-----------------|
| Facility Name        |  | Facility Address   |                       | City/State    |                | Zip Code          |                 |
| EL RANCHO CARNICERIA |  | 335 HEINLEN ST     |                       | LEMOORE, CA   |                | 93245             |                 |
| Owner/Operator       |  | Facility Phone No. |                       | Inspection ID |                | Inspection Result |                 |
| PATRICIA GONZALEZ    |  | 5599245423         |                       | 81576         |                | Needs Improvement |                 |
| Inspector Name       |  | Inspection Date    | Purpose of Inspection |               | Permit License |                   | Expiration Date |
| Evelyn Elizalde      |  | 10/15/2025         | Routine Inspection    |               | PR0005980      |                   | 11/1/2025       |

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                                                                  | Violation Summary                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Observation |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>FDA Food Code 2017</b>                                                                                                                                                 |                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |             |
| <input type="checkbox"/> -Select-<br><input type="checkbox"/> IN<br><input checked="" type="checkbox"/> OUT<br><input type="checkbox"/> NA<br><input type="checkbox"/> NO | 15 - PROTECTION FROM CONTAMINATION - Food separated and protected               | Expired milk and other dairy products were observed in the reach-in refrigerator located next to the cashier. The operator stated the items were not for sale and were intended for disposal. The operator was instructed to immediately remove the expired items from the retail area and either discard them or store them separately in a clearly designated, non-retail area.                                                                                                                                                                                                                                                                                                                                                                                                        |             |
| <input type="checkbox"/> -Select-<br><input type="checkbox"/> IN<br><input checked="" type="checkbox"/> OUT<br><input type="checkbox"/> N/A                               | 55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean | <p>An excess of unused equipment, containers, and other items not currently in use was observed stored throughout the facility. The accumulation of unused or broken equipment can create sanitation and safety issues. The operator was instructed to remove all unused or non-functional items from the premises to maintain a clean and organized environment.</p> <p>The facility was observed to have general cleanliness issues, including cluttered storage areas and buildup on floors, walls, and ceilings. Maintaining a clean and clutter-free environment is essential to prevent vermin harborage and ensure sanitary conditions. The operator was advised to thoroughly clean all surfaces and remove unnecessary items to support proper sanitation and pest control.</p> |             |



## Retail Market 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 - RM2 (501-2000)

##### Overall Inspection Comment:

The following was observed during today's routine inspection:

All refrigeration units were below 41F.  
The facility has hot water above 120F.  
Sanitizer buckets and test strips were available.  
Food in dry storage area was stored 6 inches above ground level.

The operator signature for Patricia Gonzalez did not save on Accela.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **10/15/2025**

Email: **Evelyn.Elizalde@co.kings.ca.us**  
Phone: **(559) 584-1411**

#### CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: \_\_\_\_\_ Title: \_\_\_\_\_ Date: \_\_\_\_\_