



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 - GR3 (100-250)

Facility Name	Facility Address	City/State	Zip Code	
PANCHITOS TAQUERIA	25 19 1/2 AVE	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
MARTIN VALENZUELA	5599244190	63657	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	6/13/2025	Routine Inspection	PR0007049	7/1/2025

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
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	The managers safety certificate expired in February 2025. Please provide proof of a current certificate to this office within 30 days.	



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Overall Inspection Comment:

Inspection on this date Martin Valenzuela. The hand wash sink in the kitchen was stocked with paper towels, soap, and warm water. All refrigerators maintained a temperature of 41°F or below. Food was covered. Water at the three compartment sink reached a temperature above 120°F. Chlorine bleach is used as a sanitizer. The cleaning towel bucket had a chlorine level of 100 ppm. The food prep area and floors and drains were clean. Food (meat, beans,) in hot holding areas maintained a temperature above 135°F. The hood and filters were clean and did not have any significant grease or oil build up. The restaurant is getting monthly pest control service.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **6/13/2025**

Email: **ehs@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: _____