



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		
TAQUERIA MEXICO		1825 DAIRY AVE		CORCORAN, CA		93212		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
JESUS ONTIVEROS			5597629172		41059		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Isaac Coria		7/9/2024	Routine Inspection			PR0010232		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	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed a Gatorade sitting on the cilantro inside refrigerator, food items need to be separated.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	43 - PROPER USE OF UTENSILS - In-use utensils; properly stored	Observed knives, hand scoops, and cup in cold storage unit these need to be separated from that area.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	47 - UTENSILS, EQUIPMENT AND VENDING - Food and non-food contact surfaces cleanable, properly designed, constructed, and used	Repeat violation, there is a large amount of grease on the fume hoods these need to be cleaned immediately.	



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Overall Inspection Comment:

Observations from today's inspection:

Hand washing station water temperature reached 100F and was fully stocked.

Three compartment sink water reached 120F

Cold storage units were below 40F. Hot holding food was recorded to be above 135F.

All food was off the floor and no debris was present.

Food safety manager certificate was shown to be valid, new female employee will need to get her food handler card within 2 weeks.

Please send a picture showing the hood has been cleaned, or a reinspection will be conducted in 2 weeks.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **7/9/2024**

Email: **Isaac.Coria@co.kings.ca.us**

Phone:

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: _____