

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 - GR4 (250-500)

Facility Name		Facility Address			City/State			Zip Code	
TACOS LOS JUANES INC. 1750		1750 V	W BUSH St			LEMOORE, CA, CA		A	93245
Owner/Operator		Facility Phone No.	Inspec	ction ID		Inspection Result			
JUAN LOPEZ		5599246475	64936	936		Needs Improvement			
Inspector Name	Inspection [	Date	ate Purpose of Inspection Per		Pern	ermit License		Expiration Date	
Chaitanya Patel	6/30/2025		Routine Inspection EH		EH-F	EH-FDP-23-000064		8/1/:	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 □ N/A	1 - SUPERVISION - Person in charge present, demonstrates knowledge, and performs duties	A Manager/Supervisior is not on site. This facility operator had to call the manager/superviisor/owner as the Inspector needed to provide information about violations or correcting violations on site.				
		No current person present has a Food Managers Certifcation.				
□ -Select- □ IN ☑ OUT □ NA □ NO	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	Beans in the Hot Holding noted at 126F. This was corrected on site during the inspection by increasing the table temperature for Hot Holding.  Beef Intestines in hot holding noted at 129F. This was corrected on site during the inspection by increasing the table temperature for Hot Holding.				



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-Select- IN OUT N/A	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	Hot water Temperture at the 3 Compartment Warewashing sink noted at 117F. The violation needs immediate attention and is grounds for closure of the facility. Active manager was not on site and this could not be fixed during the inspection. A Second Inspection (Billed) will be conducted 4PM on 06-30-2025. IF the water does not reach 120F or above, the facility will be asked to Closed.  The 3 compartment sink does not have proper faucet access. The faucet was noted leaking and the tap faucet only reaches 2 of the 3 compartments necessary for proper dishwashing (Wash, Rinse, Sanitize). This issue needs to be corrected within 4 business days. According to the Owner/Manager who was called by one of the operators during the inspection said, this facility was permitted with only one faucet reaching only 2 compartments of the 3 compartments. This is a false statement.  The 3 compartment sink is not used as intended. The 3 step process of dishwashing was not used. One of 3 compartments need to be used as a sanitizer steps. The facility did not utilize this step in dishwashing and was using the compartment as a storage after washing dishes.	
-Select- IN OUT N/A	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	Hot water Temperture at the 3 Compartment Warewashing sink noted at 117F. The violation needs immediate attention and is grounds for closure of the facility. Active manager was not on site and this could not be fixed during the inspection. A Second Inspection (Billed) will be conducted 4PM on 06-30-2025. IF the water does not reach 120F or above, the facility will be asked to Closed.	



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### **Overall Inspection Comment:**

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. 3 compartment dishwasher sink running hot water temp noted at 117F. See Violation section for more details.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigation line unit. All refrigeration units measured noted below 41F. make sure to store all items in the walk in refrigeration units aleast 4 inches off the ground and First In, First out method.

Hot holding temperatures for Rice, Carne Asada, Beef in Green sauce and Beef in Red sauce noted above 135F.

All CO2 tanks needs to be secured and chained to prevent fall.

Food Manager Certification available on site for review. Current and Active. No food manager certifaciton was noted for any available personnel at the site during the inspection.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination. Facility noted pest free and pest control conducted on a monthly basis.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 2.

# Received By: Inspected By: Inspector Name: Chaitanya Patel Title: Environmental Health Officer I Date: 6/30/2025 Email: Chaitanya.Patel@co.kings.ca.us Phone: 559-584-1411



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CERTIFICATION	OF RETURN TO COMPLIANCE				
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:			