

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 - GR4 (250-500)

Facility Name Fa		Facility Address			City/State			Zip Code
TACOS LOS JUANES INC. 1025		W BUSH AVE			LEMOORE, CA			93245
Owner/Operator		Facility Phone No.	Inspecti	Inspection ID		Inspection Result		
JUAN LOPEZ		5599244168	60796			Needs Improvement		
Inspector Name	Inspection Date	Purpose of Inspection	Permit License		Э	Expiration Date		
REHS INSPECTOR	5/9/2025	Routine Inspection	PR00		PR0006591		3/1/2026	

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	Observation					
FDA Food Code 2017							
	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible						

The hand wash sink in the kitchen did not have single use paper towels, or soap available. Workers are using dish soap and paper towels that don't fit into the dispenser that are not single use. Please provide hand soap at the sink and single use paper towels in order to prevent cross contamination.

The men's restroom did not have hot water For paper towels available. Water must be a minimum of 100°F and single use paper towels must be provided.

The women's restroom did not have hot water. Water must be a minimum of 100°F to wash hands properly.

A reinspection will be conducted May 16, 2024 to confirm that all hand wash sinks are supplied with hot water (100°F), single use, paper towels, and hand soap.

Overall Inspection Comment:

Inspection on this date with Adilen Enriquez. All refrigeration units maintained avtemperature below 41°F. Water at the three compartment sink reached a temperature of 120°F. The food prep areas, floors, and drains were clean. The hood filters were clean and free of grease buildup. Food (carne asada, chile verde, rice, beans, and more) in hot holding areas maintained a temperature above 135°F. Food was stored 6 inches above the ground. The food managers safety certificate expires July 24, 2026.

Inspection conducted by Keith Jahnke, REHS

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



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Received By: Inspected By: Inspector Name: REHS INSPECTOR Title: Environmental Health Officer Date: 5/9/2025 Phone: 559-584-1411 Email: ehs@co.kings.ca.us