



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
TACO BELL #33352		2417 E LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PETER CAPRIOTTI		9498589191		71897		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespín		8/14/2025	Routine Inspection		PR0010244		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



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Overall Inspection Comment:

A routine inspection was conducted at Taco Bell in Hanford on East Lacey Blvd. The manager on duty gave consent for this inspection to be conducted. The following was observed:

All hand wash sinks were clean and free of debris. The sinks were unobstructed. The water dispensed from all hand wash sinks was temperatured above 100F. Soap and single use paper towels were available for use.

3-compartment sink was temperatured above 120F. The facility use quatary ammonia for sanitization. Sanitization test strips were available for use.

All hot holding units were temperature above 135F. All cold holding units were temperatured below 41F.

Walk in freezer and refrigeration units were temperatured below 41F. All food was protected from cross contamination and was stored 6 inches off of the ground.

All soda nozzles were free of debris

All vent hoods were free of grease

Restroom hand wash sink in the men's restroom dispensed water above 100F. The restroom was clean.

3 months of pest control invoices were reviewed. Pest control is active at this facility.

Food managers certificates were observed and active.

Please obtain an Hazardous Materials Business Plan for the Carbon Dioxide tank in the back of the facility.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **8/14/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: