



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 - GR5 (500-750)

Facility Name		Facility Address		City/State		Zip Code		
TACOS EL GRULLO		855 N LEMOORE AVE STE 160		LEMOORE, CA		93245		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
LUIS GUTIERREZ			5599249700		64956		Pass	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Chaitanya Patel		6/30/2025	Routine Inspection			PR0010525		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 ☐ N/A	56 - PHYSICAL FACILITIES - Adequate ventilation and lighting, designated areas used	The ventilation hood system noted with heavy amounts of grease build up. The hood system needs to get cleaned as soon as possible. This could be a fire hazard as the grease buildup is severe.	



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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. This facility has none handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F. One compartment noted with sanitizer. Adequate levels of sanitizer noted.

Ansul ventilation hood noted with major buildup on the vents. See violation section for details. 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 refrigeration line unit. All refrigeration units measured noted below 41F. make sure to store all items in the walk in refrigeration units atleast 4 inches off the ground and First In, First out method.

Hot holding temperature for Beans, Rice, Carne Asada, Chicken and beef in red sauce noted above 135F in the hot holding equipment.

Food Manager Certification available on site for review. Current and Active.

Clean all equipment after use to avoid cross contamination. Some build up noted in the corners and behind Refrigeration units.

Facility noted pest free and pest control conducted on a monthly basis.

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: **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

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: _____