



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TADEO'S MEXICAN FOOD	<b>BUSINESS PHONE:</b> (559) 924-2561	<b>RECORD ID#:</b> PR0000384	<b>DATE:</b> January 28, 2020
<b>FACILITY SITE ADDRESS:</b> 309 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> EUNICE TADEO/OLIVERIO TADEO	<b>CERTIFIED FOOD MANAGER:</b> OLIVERIO TADEO	<b>EXP DATE:</b> 2/28/2021	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

- Description/Corrective Action:**
- Observed raw eggs stored above ready-to-eat food items. Ensure raw potentially hazardous foods (meats, eggs) and stored below and away from ready-to-eat foods (cheese, vegetables) to prevent cross contamination.
  - Observed juice buckets stored directly on the ground inside the walk-in refrigerator. Ensure all food items are stored at least 6 inches off the ground.
  - Observed numerous cilantro bunches hung on a rope inside the kitchen by the food prep area. Per employee, the set-up is used to dry cilantro after being rinsed. Discontinue this practice as it is not an approved practice to dry produce.

General Comments:

- Restroom and hand wash stations have hot water, soap, and paper towels.
- All cold holding units were noted below 41F.
- Refried beans and chicken in the steam table were noted above 135F.
- Chlorine sanitizer in the 3-compartment sink was noted at 100ppm.
- Please correct today's violations to prevent further enforcement.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Drakin*

Received By:

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request



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<b>FACILITY NAME:</b> TADEO'S MEXICAN FOOD	<b>BUSINESS PHONE:</b> (559) 924-2561	<b>RECORD ID#:</b> PR0000384	<b>DATE:</b> April 10, 2019
<b>FACILITY SITE ADDRESS:</b> 309 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> EUNICE TADEO/OLIVERIO TADEO	<b>CERTIFIED FOOD MANAGER:</b> OLIVERIO TADEO	<b>EXP DATE:</b> 2/28/2021	<b>INSPECTOR:</b> Veronica Ochoa -REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Rice was observed being stored in plastic bags inside of the facility's walk-in refrigerator. Please discontinue storing rice in plastic bags; rather, obtain proper food storage containers.

The flooring in the facility's kitchen is starting to deteriorate. As a result, new flooring will have to be installed by the facility's next routine inspection. Please make sure to check with our Department before the facility is going to have new floor installed, as a 3/8 inch radius coving will have to be installed. The use of vinyl top set will not be allowed to be used for coving purposes.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units storing potentially hazardous foods measured at or below 41F. Rice, beans, and chicken on the steam table measured well above 150F. Food temperature logs were reviewed and noted to be well maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Oliverio Tadeo*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> TADEO'S MEXICAN FOOD	<b>BUSINESS PHONE:</b> (559) 924-2561	<b>RECORD ID#:</b> PR0000384	<b>DATE:</b> September 13, 2018
<b>FACILITY SITE ADDRESS:</b> 309 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> EUNICE TADEO/OLIVERIO TADEO	<b>CERTIFIED FOOD MANAGER:</b> OLIVERIO TADEO	<b>EXP DATE:</b> 2/28/2021	<b>INSPECTOR:</b> Veronica Ochoa -REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units storing potentially hazardous foods measured at or below 41F.  
Beans, rice, chicken, and carne asada on the steam table measured well above 150F.  
Employees food handler cards were reviewed and noted to be valid.  
Food temperature logs were reviewed and noted to be well documented.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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