



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

FACILITY NAME: TACOS LOS JUANES INC.	BUSINESS PHONE: (559) 924-4168	RECORD ID#: PR0006591	DATE: April 28, 2021
FACILITY SITE ADDRESS: 1025 W BUSH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: JUAN M LOPEZ	CERTIFIED FOOD MANAGER: JUAN M. LOPEZ	EXP DATE: 4/13/2020	INSPECTOR: Luis Flores - 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:

An onsite investigation was performed today concerning complaint #CO0010173 concerning a report that a burrito purchased by a customer contained a piece of glassware in it. According to onsite Mgr., Christian Diaz, another manager dealt with the complaint yesterday with a complainant representative. Per inspector request, the other manager was contacted for further information. Mr. Diaz reported his colleague stated a portion of the alleged burrito was brought back to the restaurant but that no physical containment was provided with the burrito. As a side note, Mr. Diaz stated the customer was offered a refund.

Upon questioning, Mr. Diaz stated no glassware is utilized for food preparation and employees are not allowed to drink beverages in the kitchen area. A spot check of the kitchen area revealed cooked food products are stored in a steam table pans that are covered by either clear plastic or metal lids. On plastic lid that was observed had a broken off corner area. Further inspection of additional plastic cover lids revealed many were significantly cracked and worn. Based on this observation, Mr. Diaz was informed to immediately discard all broken plastic lids. Mr. Diaz was advised to consider only utilizing metal pan lids so that any potential adulteration issues do not arise in the further due to this observed situation.

Although the observations revealed in this investigation were made, the received compliant cannot be confirmed based on today's findings.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

No signature obtained due to Covid-19

Received By: _____

Luis Flores - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS LOS JUANES INC.	BUSINESS PHONE: (559) 924-4168	RECORD ID#: PR0006591	DATE: February 02, 2021
FACILITY SITE ADDRESS: 1025 W BUSH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JUAN M LOPEZ	CERTIFIED FOOD MANAGER: JUAN M. LOPEZ	EXP DATE: 4/13/2020	INSPECTOR: 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the hood filters with soot accumulation. Ensure more frequent cleaning/changing of the filters occur to prevent the accumulation.

General Comments:

Restrooms and hand wash stations have hot and cold water, soap, and paper towels.

All cold holding units were measured at or below 41F.

Rice, beans, and asada in the steam table were measured above 135F.

Observed good organization inside cold holding units.

Please forward a copy of the updated Certified Food Manager Certificate to our office.

A copy of the unsigned report will be emailed to the operator. Please contact this office at 559-584-1411 if there are any questions.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

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OFFICIAL INSPECTION REPORT

FACILITY NAME: TACOS LOS JUANES INC.	BUSINESS PHONE: (559) 924-4168	RECORD ID#: PR0006591	DATE: March 26, 2020
FACILITY SITE ADDRESS: 1025 W BUSH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: JUAN M LOPEZ	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 4/13/2020	INSPECTOR: Veronica Ochoa -REHS

The items (if any) listed below identify the Health Code 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:

The following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Veronica Ochoa -REHS

Environmental Health Specialist

Received By: _____