FOOD SAFETY EVALUATION REPORT

FACILITY NAME:  SENOR PANCHO'S  
BUSINESS PHONE:  (559) 817-7079  
RECORD ID#:  PR0010932  
DATE:  January 27, 2022

FACILITY SITE ADDRESS:  
1250 N LEMOORE AVE  
CITY:  LEMOORE  
ZIP CODE:  93245  
INSPECTION TYPE:  ROUTINE INSPECTION

OWNER NAME:  REGINO FLORES GARCIA  
CERTIFIED FOOD MANAGER:  YOLANDA MANCILLA  
EXP DATE:  2/26/2026  
INSPECTOR:  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  
Description/Corrective Action:  Please make sure to clean out the facility's mop sink area and mop sink so that it may be utilized. Also, discontinue storing spices, four, etc. in the mop sink area. The mop sink area is only intended to store the facility's cleaning chemicals.

Violation:  IMPROPER MAINTENANCE OF HANDWASH FACILITIES  
Description/Corrective Action:  The facility's newly installed hand wash sink contained tamale husks at the start of the inspection. The husks were removed by an employee and upon utilizing the hand wash sink, the water from the hand wash sink was not draining and the hand sink did not contain paper towels. It appears that hand sink is currently clogged and was plumbed incorrectly. The hand wash sink was plumbed to the facility's grease trap and should have been plumbed to the floor sink. Please have the issues with the hand wash sink corrected immediately.

Violation:  IMPROPER FOOD HANDLING PRACTICES  
Description/Corrective Action:  The facility was found to be utilizing plastic bags to store food that are intended to be used to carry merchandise. The plastic bags were observed being utilized to store hot rice as well as frozen meats and fish. Please discontinue using these type of plastic bags and obtain plastic bags and or containers intended for food storage. Please keep in mind, when storing hot food items in plastic, the plastic may leach into the food product.

General Comments:

The facility's cold holding units measured at or below 41F.
The facility was observed equipped with hot water and the facility's mechanical dishwasher measured at 50 ppm after the final rinse cycle.

Please correct the above noted violations in a timely manner.

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

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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.

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

Reinspection Required:  Yes:  No: [X]
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

YOLANDA MANCILLA

Veronica Ochoa -REHS

Agency Representative

NOTE: This report must be made available to the public on request
# OFFICIAL INSPECTION REPORT

**Facility Name:** SENOR PANCHO'S  
**Address:** 1250 N LEMOORE AVE  
**City:** LEMOORE  
**Zip Code:** 93245  
**Owner Name:** JOSE/ANA VALDEZ  
**Telephone:** (559) 707-5103  
**Program Description:** 1107 - KINGS DPH COVID-19  
**Record ID:** PR0000229  
**Date:** March 25, 2020

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

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

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- 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 if you have further questions.

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<tr>
<th>Reinspection Required</th>
<th>Yes</th>
<th>No</th>
<th>Reinspection Date (on or after)</th>
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Received By:  

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**General Comments:**

**Inspector:** Susan Lee-Yang - REHS  
**Environmental Health Specialist**
**FOOD SAFETY EVALUATION REPORT**

**FACILITY NAME:** SENOR PANCHO'S  
**BUSINESS PHONE:** (559) 924-2677  
**RECORD ID#:** PR0000229  
**DATE:** October 09, 2019  
**FACILITY SITE ADDRESS:** 1250 N LEMOORE AVE  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION  
**OWNER NAME:** JOSE/ANNA VALDEZ  
**CERTIFIED FOOD MANAGER:** JOSE A. VALDEZ  
**EXP DATE:** 4/11/2022  
**INSPECTOR:** 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:** Please organize the reach-in freezers so that the food items that are stored in them are properly organized.

**General Comments:**
- Hand wash stations were stocked with soap, paper towels, and hot water.
- Cold holding units measured at or below 41F.
- Beans, ground beef, and chicken measured well above 135F.

**RESULTS OF EVALUATION:**  
- [x] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL  

**Reinspection Required:**  
- [ ] Yes:  
- [x] No:  

**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:**  

Received By:  
**Veronica Ochoa -REHS**  
Agency Representative

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