**FOOD SAFETY EVALUATION REPORT**

**FACILITY NAME:**
TACOS EL GRULLO

**BUSINESS PHONE:**
(559) 308-4891

**RECORD ID:**
PRO010525

**DATE:**
April 29, 2021

**FACILITY SITE ADDRESS:**
855 N LEMOORE AVE STE 160

**CITY:**
LEMOORE

**ZIP CODE:**
93245

**OWNER NAME:**
LUIS GUTIERREZ

**CERTIFIED FOOD MANAGER:**
LUIS GUTIERREZ

**EXP DATE:**
11/13/2023

**INSPECTOR:**
Susan Lee-Yang - REHS

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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.

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**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

**Description/Corrective Action:**
Observed rice on the steam table stored in a white bag then placed in the steam table.
Discontinue this practice as the heat from the steam table can cause the plastic bag to leach potential chemicals into the food. Only use approved food storage containers to store food products.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

**Description/Corrective Action:**
Observed the hood with grease accumulation.
Ensure thorough and regular cleaning occurs to prevent accumulation.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS

**Description/Corrective Action:**
Observed cook touching the trash can and returning to the cookline without washing her hands.
Proper hand washing needs to occur when hands are contaminated and before engaging in food preparation.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

**Description/Corrective Action:**
Observed water dripping from the front hand wash sink.
Seal the splash guard to the hand wash sink and ensure water does not leak.

- Observed prep sink waste discharge pipe unsecured and directly on the ground.
- Repair pipe and ensure it is secured and attached to the existing pipe.

- Observed food debris inside the front hand wash sink.
- As a reminder, the hand wash station is only for hand washing purposes. Cleaning of dishes must be conducted in the 3-compartment sink.

**General Comments:**
- Hand wash stations have hot and cold water, soap, and paper towels.
- Cold holding units were measured at or below 41F.
- Rice, beans, and carne asada in the steam table were measured above 135F.
- Observed good organization inside the walk-in refrigerator.
- Observed food products inside the reach-in units covered.
- Observed the back door propped open. Please keep the back door closed to prevent vermin entry.
- Please correct today's noted violations.
## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
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<th>DATE:</th>
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</thead>
<tbody>
<tr>
<td>TACOS EL GRULLO</td>
<td>(559) 308-4891</td>
<td>PR0010525</td>
<td>April 29, 2021</td>
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</tbody>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
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<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>855 N LEMOORE AVE STE 160</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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</tbody>
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<tr>
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<tbody>
<tr>
<td>LUIS GUTIERREZ</td>
<td>LUIS GUTIERREZ</td>
<td>11/13/2023</td>
<td>Susan Lee-Yang - REHS</td>
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</tbody>
</table>

**Results of Evaluation: **

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
<th>Potential Food Safety All Star:</th>
</tr>
</thead>
<tbody>
<tr>
<td>☐ PASS</td>
<td>☑ Yes: No: X</td>
<td>N/A</td>
<td></td>
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<tr>
<td>☒ NEEDS IMPROVEMENT</td>
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<td>☐ FAIL</td>
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**Signature:**

Susan Lee-Yang - REHS

Agency Representative

**Note:** This report must be made available to the public on request.
OFFICIAL INSPECTION REPORT

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.

Veronica Ochoa -REHS
Environmental Health Specialist

Owner Name: LUIS GUTIERREZ
Facility Name: TACOS EL GRULLO
Facility Address: 855 N LEMOORE AVE STE 160
Business Phone: (559) 308-4891
City: LEMOORE
Zip Code: 93245
Record ID#: PR0010525
Date: March 25, 2020
Inspection Type: PUBLIC INFORMATION/EDUCATION
Exp Date: 11/13/2023
Inspector: Veronica Ochoa -REHS
Program Description: 1107 - KINGS DPH COVID-19

None Noted

Environmental Health Specialist
Veronica Ochoa -REHS

Reinspection Required: Yes: No: X
Reinspection Date (on or after): Not Specified
FOOD SAFETY EVALUATION REPORT

OWNER NAME: LUIS GUTIERREZ
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 160
CITY: LEMOORE
ZIP CODE: 93245
CERTIFIED FOOD MANAGER: LUIS GUTIERREZ
EXP DATE: 11/13/2023
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: None Noted

General Comments:

Today's re-inspection took place to determine if the violations that were noted on the December 5, 2019 inspection report were corrected. All of the violations, except for one, were corrected. All of the cold holding violations were corrected as all of the units measured at or below 41F and the unit that was pooling water was no longer pooling water at the bottom of the unit. All hand wash stations were unobstructed and were properly stocked with soap, paper towels, and hot water. The shelving in the walk-in refrigerator was changed so that one can easily turn around if needed.

The only violation that remains to be corrected is to have the hood professionally cleaned. According to the person in charge, the hood is scheduled to be cleaned on December 26, 2019. Once the hood is serviced, please email proof that the hood was cleaned to our department.

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

Potential Food Safety All Star:

Veronica Ochoa - REHS
Agency Representative