**FACILITY NAME:** MI RANCHITO TAQUERIA  
**BUSINESS PHONE:** (559) 904-2635  
**RECORD ID#:** PR0010509  
**DATE:** March 29, 2021

**FACILITY SITE ADDRESS:**  
**216 BECKY PEASE ST**  
**CITY:** KETTLEMAN CITY  
**ZIP CODE:** 93239  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** SANDRA BRAVO VALADEZ  
**CERTIFIED FOOD MANAGER:** SANDRA VALADEZ  
**EXP DATE:** 1/19/2023  
**INSPECTOR:** Paven Batth

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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
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<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>Exterior portion of the two deep fryers in the kitchen prep area were observed to have excess grease build-up. Ensure to clean such equipment on a frequent basis.</td>
</tr>
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<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>Observed an iPhone (mobile phone) stored directly on top of taco sauce packets in a cabinet, which is located below the front register. Ensure to place personal items of employees in an enclosure (i.e., lockers) or a designated area, which is away from where food is stored or prepared.</td>
</tr>
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<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>Paper towel dispenser by the hand wash sink near the kitchen prep area was observed with no paper towels. Please note, the paper towel dispenser shall be maintain stocked at all times to ensure proper hand washing procedures are taking place.</td>
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| IMPROPER COLD HOLDING TEMPERATURE(S) | The following foods were noted as improper hot holding temperatures in the kitchen prep area:  
- Red Chicken Mexican Pozole (Mexican Cuisine) at 121F.  
- Refried beans- at 119F.  
Ensure proper hot holding temperatures are obtained.  
Corrective Action Taken: PIC (person in charge) was notified and the food items noted above were reheated and measured at satisfactory temperatures.  
Reheated temperatures of the noted food items were measured at:  
- Red Chicken Mexican Pozole (Mexican Cuisine) at 171F.  
- Refried beans- at 168F. |

**General Comments:**

Temperature Control: Except as noted, proper temperatures for both hot and cold foods were measured.  
California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are obtained by this facility. Both full-time staff members who handle food have the appropriate California Food Safety Certifications.  

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility’s point of contact.

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

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

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

Reinspection Date (on or after):  
- N/A

Potential Food Safety All Star:  
- [ ]