FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>PANCHITOS TAQUERIA</td>
<td>(559) 924-4190</td>
<td>PR0007049</td>
<td>February 01, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 19 1/2 AVE</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARTIN VALENZUELA</td>
<td>MARTIN VALENZUELA</td>
<td>12/4/2024</td>
<td>Susan Lee-Yang - REHS</td>
</tr>
</tbody>
</table>

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 station has hot and cold water, soap, and paper towels.
- Cold holding units were noted at or below 41F.
- Rice and asada in the steam table were noted above 135F.
- Observed good organization inside the walk-in refrigerator.
- The operator is in the process of replacing like for like equipment. As a reminder, ensure all equipment is NSF certified.
- Observed all employees wearing face covering.

A copy of the unsigned report will be mailed to the owner. Please contact our office at 559-584-1411 if there are any questions.

RESULTS OF EVALUATION:  

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Reinspection Required:  

<table>
<thead>
<tr>
<th>Yes:</th>
<th>No:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

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

FACILITY NAME: PANCHITOS TAQUERIA
FACILITY SITE ADDRESS: 25 19 1/2 AVE
OWNER NAME: MARTIN VALENZUELA

BUSINESS PHONE: (559) 924-4190
CITY: LEMOORE
CERTIFIED FOOD MANAGER: MARTIN VALENZUELA

RECORD ID#: PR0007049
ZIP CODE: 93245
EXP DATE: 12/4/2024
INSPECTOR: Susan Lee-Yang - REHS

DATE: February 01, 2021
INSPECTION TYPE: ROUTINE INSPECTION

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 station has hot and cold water, soap, and paper towels.

Cold holding units were noted at or below 41F.

Rice and asada in the steam table were noted above 135F.

Observed good organization inside the walk-in refrigerator.

The operator is in the process of replacing like for like equipment. As a reminder, ensure all equipment is NSF certified.

Observed all employees wearing face covering.

A copy of the unsigned report will be mailed to the owner. Please contact our 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: ☐

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

FACILITY NAME: PANCHITOS TAQUERIA
FACILITY SITE ADDRESS: 25 19 1/2 AVE
OWNER NAME: MARTIN VALENZUELA

BUSINESS PHONE: (559) 924-4190
CITY: LEMOORE
CERTIFIED FOOD MANAGER: MARTIN VALENZUELA

RECORD ID#: PR0007049
ZIP CODE: 93245
EXP DATE: 12/4/2024
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Susan Lee-Yang - REHS

DATE: January 24, 2020

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: Large storage racks inside the walk-in refrigerator was observed rusted.
Replace storage racks before next inspection to prevent further enforcement.

General Comments:

Hand wash station has hot water, soap, and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Refried beans and chili verde inside the walk-in unit were noted at 41F.

Rice, refried beans, and potatoes on the steam table were noted above 135F.

Observed food items stored off the ground.

Employees have food handler cards.

Reinspection Date (on or after): N/A

Results of Evaluation: □ PASS □ NEEDS IMPROVEMENT □ FAIL

X Yes: □ No: X

Potential Food Safety All Star: □

Susan Lee-Yang - REHS
Agency Representative