



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: TACO BELL #32528	BUSINESS PHONE: (559) 582-3391	RECORD ID#: PR0008986	DATE: May 10, 2022
FACILITY SITE ADDRESS: 1796 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOPTI II	CERTIFIED FOOD MANAGER: FEDERICO RIVADENEYRA	EXP DATE: 2/26/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

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: Observed the floor sink for the three compartment sink to be impacted with food debris. Please clear this to prevent back flow issues. The operator stated she would have her employees clear the floor sinks as soon as possible.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the soda and slushy machine to have syrup build up. Please clean this regularly to prevent cross contamination and pest attraction.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed one of the fryers across from the hand washing sink to be partially outside of the mechanical exhaust ventilation. Article 2 Section 114149.1 of the California Retail Food Code states that all mechanical exhaust ventilation equipment shall be provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Please adjust the equipment under the hood to make more room for the fryer, for proper ventilation.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restroom facility was in satisfactory condition and had hot water, soap, and paper towels.

Employees were practicing safe food handling and washing their hands frequently.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

All hot holding temperatures were 145F and above.

All dry storage was well maintained, clean, and placed six inches above the ground.

Please correct the above noted violations in a timely manner.

Overall this facility is in satisfactory condition.

Thank you for your time.

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



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OWNER NAME: PETER CAPRIOTTI II	CERTIFIED FOOD MANAGER: FEDERICO RIVADENEYRA	EXP DATE: 2/26/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

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RESULTS OF EVALUATION: <input checked="" 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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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A. U. Hernandez

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL #32528	BUSINESS PHONE: (559) 582-3391	RECORD ID#: PR0008986	DATE: April 13, 2021
FACILITY SITE ADDRESS: 1796 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOPTTI II	CERTIFIED FOOD MANAGER: FEDERICO RIVADENEYRA	EXP DATE: 2/26/2026	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

Observed both hand washing stations fully stocked. The facility uses timers for frequent hand washing or employees wash hands in between duties, which ever comes first.

The sanitizer level was 200ppm for QAT solution for the 3 compartment sink, and the sanitizer buckets.

All hot holding temperatures and cold holding units are monitored and discard time is labeled for each product.

The beans were at 135F and the cold holding units (tomatoes) were at 38F.

Pest control services once a month. Last report was 3/2021 with no activity.

Temperatures logs are filled in twice a day.

Employee health monitoring is also done before the food handlers begin work.

Over all the food practices at this facility is excellent.

Thank you

RESULTS OF EVALUATION: <input checked="" 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> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Yatee Patel - REHS

Agency Representative

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