



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

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|--|---|---------------------------------|---|
| FACILITY NAME: TACO BELL#32533 | BUSINESS PHONE: (949) 858-9191 | RECORD ID#: PR0008985 | DATE: May 11, 2022 |
| FACILITY SITE ADDRESS: 1718 N 11TH AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: PETER CAPRIOTTI II | CERTIFIED FOOD MANAGER: Isabel Curiel | EXP DATE: 2/2/2026 | 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hand washing sink across from the dry storage area to be dirty with food build up and dust. Please clean this as soon as possible.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed grease build up on the on the handle of the walk in refrigerator in the back. Please clean and sanitize this as soon as possible to prevent cross contamination.

Observed grease build up on the surface and the handles of the hot holding units adjacent to the hand washing sink and the fryers. Please clean and sanitize this as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a missing tile underneath the fryers and food build up. The missing tile was filled with grease and food accumulation. Please remove and clean all the accumulating food build up under the fryers, replace the missing tile, and also seal the surrounding tiles with grout to prevent future food and grease build up between tiles.

General Comments:

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



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| FACILITY NAME: TACO BELL#32533 | BUSINESS PHONE: (949) 858-9191 | RECORD ID#: PR0008985 | DATE: May 11, 2022 |
| FACILITY SITE ADDRESS: 1718 N 11TH AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: PETER CAPRIOTTI II | CERTIFIED FOOD MANAGER: Isabel Curiel | EXP DATE: 2/2/2026 | 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.

Observations:

- Hand washing stations were fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All dry storage is well maintained, clean, organized, and placed six inches above the ground.
- All hot holding temperatures were well above 135F.
- All refrigerator units were functioning properly at 41F and below.
- All freezer units were functioning properly at 0F and below.
- Pest control is done by ecolab, the last service date was 5/9/22. No signs of pests were found during their inspection. No signs of pests were found during today's inspection.
- Employees were practicing safe food handling by washing their hands frequently and when transitioning tasks.
- Please correct the above noted violations in a timely manner.
- Thank you for your time.

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| RESULTS OF EVALUATION: <input 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:

SEM HAR GEBREGZIABIHE

 Agency Representative

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FOOD SAFETY EVALUATION REPORT

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|--|--|---------------------------------|---|
| FACILITY NAME: TACO BELL#32533 | BUSINESS PHONE: (949) 858-9191 | RECORD ID#: PR0008985 | DATE: October 15, 2021 |
| FACILITY SITE ADDRESS: 1718 N 11TH AVE | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: PETER CAPRIOTTI II | CERTIFIED FOOD MANAGER: MAYUMI SERCADO | EXP DATE: 7/18/2024 | INSPECTOR: Liliana Stransky - 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:

ROUTINE INSPECTION -

* The hand washing stations are operated with a foot pedal and it was observed that the hot water took a little long to arrive at the tap. Please adjust the temperature control to allow hot water to dispense quicker. The water temperature eventually reached 101F and each of the stations had hand soap and paper towels.

* Temperatures for hot holding items: ground beef, rice, chicken and beans were observed above 154F. The warmer units were observed holding foods at 165F.

* Cold refrigeration units were noted below 41F. Vegetables: tomatoes and cheese were observed at 38F.

* Food inside the walk-in unit was observed organized to allow proper rotation and prevent contamination.

* Daily temperature records were up to date and complete.

In general the store was noted well maintained and employees were observed following safe food handling practices.

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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: |

Received By:

Liliana Stransky - REHS

Agency Representative

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