



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR2 (12-100)

Facility Name	Facility Address	City/State	Zip Code	
FRUTAS XPRESS	1675 W LACEY BLVD	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
AURORA CARDENAS	5593015280	35498	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	4/24/2024	Routine Inspection	PR0009645	5/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Reach in Refrigeration units noted below 41°F. There are multiple reach in refrigeration units at this facility.
Hot food holding temperatures for refried beans, rice and carne asada in the hot holding section were noted above 135°F.
Cold holding temperature in the food prep line for cheese and tomatoes were noted below 41°F.
Cold holding temperature for horchata noted below 41F. Ice cream serving refrigeration unit noted at 4F.
Ventilation hood above the cooking area was noted clean.
Food manager, certificate active and present on site for Edith Gaytan.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/24/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FRUTAS XPRESS	BUSINESS PHONE: (831) 998-0173	RECORD ID#: PR0009645	DATE: December 22, 2021
FACILITY SITE ADDRESS: 1675 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AURORA CARDENAS	CERTIFIED FOOD MANAGER: EDITH CADENAS	EXP DATE: 3/1/2026	INSPECTOR: Yatee Patel - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Please be sure all employees avoid wearing rings and jewelry during food prep. This can cause a potential physical contamination and make it difficult to correctly wash hands.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: No thermometer was available on site during today's inspection. Please be sure cooks and food prep employees have a thermometer to correctly monitor food temperatures and final cooking temperatures.

General Comments:

All cold holding units were at or below 41F.
 3 compartment sink is used to sanitize with bleach.
 Hand washing station was fully equipped.
 Over all food facility was in good operating condition.
 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:

EGAL

Received By: _____

Yatee Patel - REHS

 Agency Representative

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