



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: TACOS EL GRULLO	BUSINESS PHONE: (559) 584-8436	RECORD ID#: PR0000243	DATE: September 28, 2016
FACILITY SITE ADDRESS: 314 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MOISES LLAMAS	CERTIFIED FOOD MANAGER: FERNANDO CANCHOLA	EXP DATE: 1/24/2021	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed several locations in the prep area with missing tiles. One area had pooled water that makes it hard to keep the floors clean. Clean hood area also.

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

Description/Corrective Action: Organizing the walk-in and reach in is well needed. Observed both with over stock of food. This restricts temperature control and lack of cleaning.

General Comments:

- A cleaning schedule should be established.
- Facility has too much stock of food. This makes it harder to clean and maintain the food facility.
- Sanitizer stripes shall be made available to measure concentration of bleach for the 3 comp sink.
- All PHF temperatures were satisfactory.
- Thank you

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Yatee Patel - REHS

Agency Representative

Received By:

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO	BUSINESS PHONE: (559) 584-8436	RECORD ID#: PR0000243	DATE: February 16, 2016
FACILITY SITE ADDRESS: 314 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MOISES LLAMAS	CERTIFIED FOOD HANDLER: FERNANDO CANCHOLA	EXP DATE: 1/24/2021	INSPECTOR: Susan Lee-Yang - 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of front cold reach-in unit was noted at 45F. Lower thermostat and ensure unit is able to maintain 41F and below.

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

Description/Corrective Action: Please re-seal prep sink to wall.

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

Description/Corrective Action: Observed knife used to cut avocado stored on counter top. Discontinue this practice and ensure knife is stored on clean surface.

Ensure food item inside reach-in freezer is stored in a container.

Observed raw shrimp and fish stored above shredded cheese.

All raw meat/seafood must be stored below and away from ready-to-eat food items.

General Comments:

- Hand wash station has hot water, soap and paper towels.
- Restroom has hot water, soap and air blower.
- Rice, carne asada, and chili verde in the steam table were noted above 135F.
- Walk-in refrigerator was noted at 40F.
- Facility has improved from last routine inspection. Please continue to focus on safe food handling practices.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Fernando Canchola

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO	BUSINESS PHONE: (559) 584-8436	RECORD ID#: PR0000243	DATE: September 11, 2015
FACILITY SITE ADDRESS: 314 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: MOISES LLAMAS	CERTIFIED FOOD HANDLER: FERNANDO CANCHOLA	EXP DATE: 7/23/2016	INSPECTOR: Susan Lee-Yang - 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Provide protective light cover for walk-in refrigerator light bulb.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following were noted during today's inspection:

- All noted violations have been corrected.
- Front reach-in refrigerator was noted at 37F.
- Observed walk-in refrigerator organized and all food products stored off the ground.
- All containers storing food products were covered.
- Chlorine sanitizer buckets were noted at 100 ppm.
- All workers have valid CA Food Handler cards.

Thank you for your cooperation in resolving these issues.

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:

Fernando Canchola

Susan Lee-Yang - REHS

Received By: _____

Agency Representative _____

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