



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: PANCHITOS TAQUERIA	BUSINESS PHONE: (559) 924-4190	RECORD ID#: PR0007049	DATE: August 05, 2016
FACILITY SITE ADDRESS: 25 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARTIN VALENZUELA	CERTIFIED FOOD MANAGER: MARTIN VALENZUELA	EXP DATE: 7/22/2016	INSPECTOR: Abel Simon - 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: Observed cleaning supply bottles hanging from the side rack as were dry foods are stored. Please discontinue this practice and move the cleaning supplies to another area away from food prep area in the kitchen.

Observed some food items to be uncovered inside the reach in cold holding prep table to the right of the grill.

Observed water on the inside of the reach in refrigeration unit located outside kitchen prep table and next to the customer seating section. The food items were moved during the time of the inspection. Please have service performed on this unit.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the cold holding unit prep table located to the right of the grill was noted to be at 46°F. All cold holding units should be held at or below 41°F. Please make sure to monitor unit's temperature. Food items in here should be moved to the cold holding prep table on the left of the grill as this unit was noted to be holding it's temperatures at an acceptable temperature.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: One employee was noted to be missing their food handler's card. Please make sure to have all employee's obtain a food handler's card keep a copy on site.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food manager's certification was noted to be expired. Please have a staff member renew their certification and send a copy to our office.

General Comments:

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



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: PANCHITOS TAQUERIA	BUSINESS PHONE: (559) 924-4190	RECORD ID#: PR0007049	DATE: August 05, 2016
FACILITY SITE ADDRESS: 25 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARTIN VALENZUELA	CERTIFIED FOOD MANAGER: MARTIN VALENZUELA	EXP DATE: 7/22/2016	INSPECTOR: Abel Simon - 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.

The hand wash station was observed to be fully stocked.

Except for the above noted cold holding unit, all other cold holding units were noted to be at or below 41°F.

The hot holding units were observed to be at or above 135°F.

All items in the reach-in refrigeration unit were observed to be above the floor.

Observed a cold holding prep table in front of the hand washing station. This unit was observed to be in the way of the hand wash station, making access to this area hard for employees. Please move this equipment the end of the wall so that it is not blocking the hand wash station.

Please correct the above noted violations. 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:

S. Alicia Garcia

Received By:

Abel Simon - REHS

Agency Representative

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



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: PANCHITOS TAQUERIA	BUSINESS PHONE: (559) 924-4190	RECORD ID#: PR0007049	DATE: January 29, 2016
FACILITY SITE ADDRESS: 25 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARTIN VALENZUELA	CERTIFIED FOOD HANDLER: MARTIN VALENZUELA	EXP DATE: 7/22/2016	INSPECTOR: Abel Simon - 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: Observed a container with guacamole to be uncovered. Apart from this, all other food products had lids on them.

Observed a pot with tomatoes inside on the floor of the walk-in. Please keep all items above the floor six inches.

General Comments:

The temperature of the foods in the cold holding unit were noted to be below 41°F.
The hot holding foods were observed to be above 135°F.
The hand wash station was fully stocked with hot water, soap, and paper towels.
Observed proper hand washing of employees prior to handling food.
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:

Received By:

Abel Simon - REHS

Agency Representative

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



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: PANCHITOS TAQUERIA	BUSINESS PHONE: (559) 924-4190	RECORD ID#: PR0007049	DATE: July 21, 2015
FACILITY SITE ADDRESS: 25 19 1/2 AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARTIN VALENZUELA	CERTIFIED FOOD HANDLER: MARTIN VALENZUELA	EXP DATE: 7/22/2016	INSPECTOR: Vikram Singh

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:

Handwash sink had soap, paper towels, and warm water supply.
The cold holding units and the hot holding units were measured at satisfactory temperatures per the state law.
Food safety certifications were checked and found to be current.

Please adjust the temperature of the cold holding compartment under the cold holding unit.

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: _____

Vikram Singh

Agency Representative _____

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