



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: SEÑOR PANCHO'S	BUSINESS PHONE: (559) 924-2677	RECORD ID#: PR0000229	DATE: August 17, 2016
FACILITY SITE ADDRESS: 1250 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE/ANNA VALDEZ	CERTIFIED FOOD MANAGER: JOSE A. VALDEZ	EXP DATE: 12/3/2016	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.
Rice and ground beef on the steam table measured at 150F.
Cooked beef in the walk-in refrigerator measured at 41F.
All other cold holding units measured at or below 41F.
Chlorine sanitizer for the mechanical dishwasher measured at 50 ppm.
Proof of employee food handler cards were shown during today's inspection.

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:

Veronica Ochoa -REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SEÑOR PANCHO'S	BUSINESS PHONE: (559) 924-2677	RECORD ID#: CO0008560	DATE: May 13, 2016
FACILITY SITE ADDRESS: 1250 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: JOSE/ANNA VALDEZ	CERTIFIED FOOD MANAGER: JOSE A. VALDEZ	EXP DATE: 12/3/2016	INSPECTOR: Veronica Ochoa -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:

Today's inspection was prompted by a complaint our Department received from the City of Lemoore alleging the facility is washing their mats and dishes in the back of the facility and it is causing a nuisance of flies due to the standing water with grease. During today's inspection, the back of the facility was inspected and the owner was asked if anything is washed out back and she indicated that nothing is washed out back. The area where the facility's grease bin is stored was observed well maintained. However, an area across from the facility's back door did show signs of having accumulated grease. The owner of the facility agreed to have that area cleaned. The owner of the facility indicated that the area becomes greasy due to the facility's grease hauler accidentally dropping grease when the grease is hauled off. The facility indicated that they do not wash anything outdoors. Mop water is emptied in the facility's mop sink. Please make sure to routinely keep the back of the facility clean and if grease is accidentally dropped by the grease hauler, make sure to immediately clean it up.

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: _____

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The beans in the hot holding steam table were observed to be at 118°F. As a reminder, all food items must be reheated to 165°F prior to being transferred to a steam table. All hot holding foods must be held at or above 135°F.

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

Description/Corrective Action: Observed cut tomato, lettuce, cheese, and chicken to be uncovered in two reach in cold holding units. These were covered during the time of the inspection. Please remember to keep all food items that are ready to eat or cut covered at all times.

General Comments:

Apart from the above noted hot holding violation, all other items in the steam table were noted to be above 135°F.

All cold holding temperatures were noted to be below 41°.

A functioning thermometer was available upon request.

All hand wash stations were observed to be fully stocked.

Restrooms were observed to be fully stocked.

All food handler's cards were current and available during the inspection.

Thank you.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature of the receiver.

Received By:

Abel Simon - REHS

Agency Representative

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