



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: TACO BELL #31650 COTTI FOODS CORPORATION	BUSINESS PHONE: (949) 858-9191	RECORD ID#: PR0009755	DATE: January 05, 2017
FACILITY SITE ADDRESS: 1059 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOTTI	CERTIFIED FOOD MANAGER: Vee Vang	EXP DATE: 11/13/2019	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: The baffles in the hood over the grill were observed to be missing. Facility manager stated that they were being cleaned at the time. As a suggestion, please clean the baffles before grill is used in the morning or at the end of the day when food is no longer being served.

General Comments:

Hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

Temperature of all food items in the cold holding unit were noted to be below 41°F.

Temperature of foods in the hot holding units were noted to be above 135°F.

All items in the walk-in were observed to be above the floor six inches.

Restrooms were observed to be fully stocked.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL #31650 COTTI FOODS CORPORATION	BUSINESS PHONE: (949) 858-9191	RECORD ID#: PR0009755	DATE: July 12, 2016
FACILITY SITE ADDRESS: 1059 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOTTI	CERTIFIED FOOD MANAGER: Rachel Carrasco	EXP DATE: 4/3/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The front customer soda machine area needs to be cleaned. Please routinely clean this area to over build-up of soda syrup. Also, the area near the chip proofer had dropped chips on the floor. Please make sure to routinely clean-up food debris.

General Comments:

Today's routine inspection was prompted by a complaint (CO#8612) our Department received alleging someone ordered a tostada that smelled and tasted like chemicals. During the inspection, it was revealed that the tortillas used to make the tostadas are manufactured by McLane and that the facility fry's the tortillas onsite to make the tostada shell. All tostadas are fried onsite and then put in a proofer for no more than 24 hours. If tostadas are not used within a days time, they are discarded. According to the onsite manager, complaints regarding the taste of tostadas had not been received. The oil used to fry the tostadas is changed every 4-5 days. The facility's chemicals were observed being stored next to the mop sink and no chemicals were observed out of place. Due to the information received regarding the complaint and the information received during the inspection, this complaint could not be substantiated.

A routine inspection was conducted with today's investigation. Other than the violation noted above, the facility was observed well maintained. Hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units measured at 41F or below. The facility's food temperature logs were observed well maintained.

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:

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL #31650 COTTI FOODS CORPORATION	BUSINESS PHONE: (949) 858-9191	RECORD ID#: PR0009755	DATE: March 01, 2016
FACILITY SITE ADDRESS: 1059 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PETER CAPRIOTTI	CERTIFIED FOOD HANDLER: Rachel Carrasco	EXP DATE: 4/3/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed missing baffle on the right side of the fume hood over the grill. Please replace this before the next routine inspection.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Observed general cleaning needed through out the floor of the dry storage area. Please make sure to routinely clean up litter on the floor through out the day.

General Comments:

All cold holding units were noted to be at or below 41°F.
 The temperature of the foods in the hot holding units was noted to be above 135°.
 Hand wash sinks were observed to be fully stocked with hot water, soap, and paper towels.
 All items in the walk-in refrigerator were observed to be above the floor six inches.
 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:

Signature

Received By:

Abel Simon - REHS

Agency Representative

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