



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

<b>FACILITY NAME:</b> TACOS EL GRULLO - LEMOORE	<b>BUSINESS PHONE:</b> (559) 924-9700	<b>RECORD ID#:</b> PR0006687	<b>DATE:</b> December 09, 2016
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHEL FAMILY INC.	<b>CERTIFIED FOOD MANAGER:</b> MARIA GRADILLA	<b>EXP DATE:</b> 6/15/2017	<b>INSPECTOR:</b> 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:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Observed the knob in the women's restroom to be broken. Please repair this before the next routine inspection.

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

**Description/Corrective Action:** Observed a container with sliced tomatoes and a bucket with raw chicken in the walk-in refrigerator to be uncovered. Please make sure to keep all foods covered at all times to prevent possible cross contamination.

**General Comments:**

The hand wash stations were observed to be fully stocked.

The temperature of the walk-in refrigerator and the cold holding units was observed to be at or below 41°F.

The dry foods were observed to be above the floor six inches.

The grease accumulation container area located behind the store was observed to be well maintained. Please continue to keep up with this practice.

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:

*Maria Gradilla*

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

<b>FACILITY NAME:</b> TACOS EL GRULLO - LEMOORE	<b>BUSINESS PHONE:</b> (559) 924-9700	<b>RECORD ID#:</b> PR0006687	<b>DATE:</b> July 07, 2016
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHEL FAMILY INC.	<b>CERTIFIED FOOD MANAGER:</b> MARIA GRADILLA	<b>EXP DATE:</b> 6/15/2017	<b>INSPECTOR:</b> 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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed raw meat sitting on a cutting board that appeared to be left alone while food handlers worked on orders. Food manager stated that the employee working on the meat went on break and there was a rush of customers. 20 minutes had gone by before prep was resumed on this meat. To avoid leaving raw meat out, consider working on smaller pieces of meat so that storing the meat is easier for food handlers when peak hours of operation are reached. Storing meat and covering it are important to reduce the potential for cross contamination.

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

**Description/Corrective Action:** Observed raw fish being uncovered in the walk-in refrigerator. Please make sure to keep all raw or ready to eat food items covered to prevent potential cross contamination.

During the inspection, two of the ceiling boards were being replaced over the food prep area. Please make sure to make any repairs before or after business hours to avoid any possible cross contamination. Staff was made aware of this and stated they would comply.

Additionally, observed food manager eating fries from the fryer while working. Please make sure to discontinue this practice to avoid potential cross contamination. Food manager stated these fries would be voluntarily discarded. Any eating or drinking of food items should be done in appropriate areas during break or lunch times.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Observed the two fly strips with flies on it hanging in front of the walk-in refrigerator. This was corrected on site and the fly strips were removed. An air curtain was installed on top of the back door.

**General Comments:**

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