



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 - LEMOORE	BUSINESS PHONE: (559) 924-9700	RECORD ID#: PR0006687	DATE: July 07, 2016
FACILITY SITE ADDRESS: 855 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHEL FAMILY INC.	CERTIFIED FOOD MANAGER: MARIA GRADILLA	EXP DATE: 6/15/2017	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 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:

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OWNER NAME: MICHEL FAMILY INC.	CERTIFIED FOOD MANAGER: MARIA GRADILLA	EXP DATE: 6/15/2017	INSPECTOR: Abel Simon - REHS

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The hand wash sink was noted to be fully stocked with hot water, soap, and paper towels.

All cold holding units were noted to be holding their temperatures at or below 41°F.

The hot holding temperatures of the foods in the steam table were noted to be above 135°F.

All food items 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:

MA Gradilla

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO - LEMOORE	BUSINESS PHONE: (559) 924-9700	RECORD ID#: PR0006687	DATE: January 19, 2016
FACILITY SITE ADDRESS: 855 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHEL FAMILY INC.	CERTIFIED FOOD HANDLER: MARIA GRADILLA	EXP DATE: 6/15/2017	INSPECTOR: Government Intern

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: As noted in the last in the last inspection, the nozzle in the women's restroom is broken. Please replace the nozzle to this sink as soon as possible. Failure to correct this repeated violation can result in further action.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Paper towels were not placed in dispenser at hand wash station. Please make sure to order the correct size of paper towels as food operator stated they did not fit the dispenser.

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

Description/Corrective Action: The temperature in the walk in refrigerator was noted at 49°F. All cold holding temperatures should be at or below 41°F. Please make sure to have service performed in the walk in refrigerator and keep all receipts of service.

General Comments:

Apart from the noted violations, the temperature in the reach in refrigerator located behind the register was below 41°F.
All hand wash stations were stocked with soap, paper towels and hot water.
Carne asada, beans, and rice in the hot holding unit measured above 135°F.
This facility was inspected by government intern Evelyn Elizalde.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

M. Gradilla

Received By:

Government Intern

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACOS EL GRULLO - LEMOORE	BUSINESS PHONE: (559) 924-9700	RECORD ID#: PR0006687	DATE: July 28, 2015
FACILITY SITE ADDRESS: 855 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHEL FAMILY INC.	CERTIFIED FOOD HANDLER: MARIA GRADILLA	EXP DATE: 6/15/2017	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 nozzle in the women's restroom is broken. Please replace the nozzle to this sink as soon as possible. Also, the faucets to the preparation and the three compartment sink are loose, please tighten these faucets as soon as possible.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: All of the employees food handler cards are currently expired. As a result, all of the employees must take and pass the food handler course within 30 days. Proof of the certificates must be kept onsite and made available upon request.

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

Description/Corrective Action: The bottom portion of the preparation cold holding unit measured at 54F. Shrimp that was at the bottom of this unit measured at 48F. The food that was stored at the bottom of the unit was moved to a functioning unit and the unit was adjusted. Please make sure to monitor this unit and if does not hold at 41F or below, please have the unit serviced. This unit also had water leaking at the bottom, please have this issue addressed.

General Comments:

The hand wash sinks were stocked with soap, paper towels, and hot water.
Carne asada, rice, and adobada on the hot holding unit measured well above 135F in the hot holding unit.
Proper thawing was observed during the inspection.
Employees were observed utilizing food handler gloves while handling food products.

Please work on correcting the violations noted above.

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