



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL 27301	BUSINESS PHONE: (559) 386-4314	RECORD ID#: PR0003691	DATE: July 13, 2011
FACILITY SITE ADDRESS: 27494 DANA CIRCLE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GNS INC	CERTIFIED FOOD HANDLER: VICENTE ORTEGA	EXP DATE: 8/25/2014	INSPECTOR: Lee Johnson - 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: The right toilet in the women's restroom and the flushing mechanism of the toilet in the small stall of the men's restroom are nonfunctional and must be repaired.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: A sewer gas smell was noticeable in the front area of the store, near the restrooms. The odor seemed strongest in the area of the women's restroom. Please have a plumber investigate possible sources (such as dry "p" traps in the drains) since this is a recurring occurrence at this facility.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Some contamination of the stainless steel area behind the right self service ice shoot was noted. Please clean.

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

Description/Corrective Action: The hot holding unit for the marinara bread sauce is not functioning correctly and a work order has reportedly been submitted. Sauce measured 55F this morning. Keep the sauce in the refrigerator or in a functional hot holding unit (<41 or >135F) until repair or replacement can occur.

General Comments:

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Except as noted all hot and cold holding temperatures checked today were satisfactory. Hand sinks were fully stocked. Sanitizer levels were appropriate. QA data and temps are logged three times daily, and product is date/time stamped to insure proper rotation. Thank you.

Today's routine inspection also consisted of a complaint investigation associated with an allegation of an individual vomiting repeatedly, beginning approximately one hour after eating a nacho bell grande and Mountain Dew Blast around 1pm on 7/4/11. No other individuals in the party reported illness, and the shift manager reports no knowledge of any ill employees or other customers around that time.

The nachos consist of ground meat, beans, cheese, and sour cream (tomatoes were held). All product is received precooked (meat) and rethermalized from cold holding, or dehydrated (beans) and brought up to hot temps by adding hot water and holding for a prescribed time (45 mins) in a hot cabinet. Cheese and sour cream are held in a cold unit and rotated every 4 to 8 hours. All temperatures of these products checked today were satisfactory, and quality assurance logs from 7/4/11 indicated that all equipment was functioning correctly, with all temperatures satisfactory.

No food from 7/4 remains on site, and no biological samples were taken from the ill individual. No causative agent was specified by treating medical staff.

Based on all of the above, this complaint could not be substantiated today.

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: _____

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL 16074	BUSINESS PHONE: (559) 386-4314	RECORD ID#: PR0003691	DATE: November 17, 2010
FACILITY SITE ADDRESS: 27494 DANA CIRCLE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GNS INC	CERTIFIED FOOD HANDLER: VICENTE ORTEGA	EXP DATE: 8/25/2014	INSPECTOR: Lee Johnson - 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: One toilet in the men's restroom is out of order. Please repair as soon as possible.
Please clean the interior cabinet below the self-serve soda dispenser to remove accumulated debris.

General Comments:

All hot and cold temperatures checked today were satisfactory. Hand wash stations were fully stocked. Sanitizer levels were appropriate. Food temperatures are logged 3 times daily on quality assurance sheets.

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:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TACO BELL 16074	BUSINESS PHONE: (559) 386-4314	RECORD ID#: PR0003691	DATE: May 13, 2010
FACILITY SITE ADDRESS: 27494 DANA CIRCLE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GNS INC	CERTIFIED FOOD HANDLER: VICENTE ORTEGA	EXP DATE: 8/25/2014	INSPECTOR: Lee Johnson - 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:

The existing porcelain hand sink is scheduled to be replaced with a foot operated stainless steel sink this week.

An odor of sewer gas was noted in the women's restroom. Recommend pouring water into the floor drain p trap and checking the toilet seals.

All hot and cold temperatures checked today were satisfactory. All sanitizer levels were appropriate. All hand wash stations were fully stocked. Temperatures are logged 3x/day.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

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