



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

<b>FACILITY NAME:</b> PANCHITOS TAQUERIA	<b>BUSINESS PHONE:</b> (559) 469-9476	<b>RECORD ID#:</b> PR0007049	<b>DATE:</b> February 26, 2010
<b>FACILITY SITE ADDRESS:</b> 25 19 1/2 AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> MARTIN VALENZUELA	<b>CERTIFIED FOOD HANDLER:</b> JANET H AVILA	<b>EXP DATE:</b> 2/12/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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:** FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]


**Description/Corrective Action:** Currently, facility is operating without a valid permit. Permit fees must be paid no later than 5:00 p.m. today, February 26, 2010. If fees are not paid by the given time and date, the facility will be closed on Monday, March 1, 2010 by our department.

**General Comments:**

Today's re-inspection took place to determine if the noted violations from the last routine inspection were corrected.

The facility's two compartment sink was repaired and a thermometer was present during the inspection. The facility's dishtowels were placed in sanitizer buckets and had sufficient quat sanitizer. In the walk-in unit, foods are being cooled and stored in shallow containers. Foods measured at 41°F in the walk-in unit. During the inspection, employees were observed demonstrating satisfactory food handling practices.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By: 

*Veronica Santa Cruz-REHS*  
Agency Representative

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



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<b>FACILITY NAME:</b> PANCHITOS TAQUERIA	<b>BUSINESS PHONE:</b> (559) 469-9476	<b>RECORD ID#:</b> PR0007049	<b>DATE:</b> January 27, 2010
<b>FACILITY SITE ADDRESS:</b> 25 19 1/2 AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARTIN VALENZUELA	<b>CERTIFIED FOOD HANDLER:</b> JANET H AVILA	<b>EXP DATE:</b> 2/12/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-REHS

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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The facilities two compartment sink has a leak where the hot and cold nozzles are located. Please have the leak repaired.

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

**Description/Corrective Action:** Observed employee washing dishes with soap and chlorine. Proper warewashing is as follows: wash with warm water and soap, rinse with warm water, and then sanitize with chlorine and water. Make sure chlorine of the sanitizer measures 100 ppm.

Observed dish towels no placed in sanitizer buckets. All towels used to clean off counters must be placed in a bucket with a sanitizing solution at all times.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** Facility does not have a thermometer on-site to monitor food temperatures. Facility must have a thermometer to monitor food at all times.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** Observed employee handle money and then handle ready to eat foods (lettuce and cheese) without washing their hands; employee used hand sanitizer in place of handwashing. Hand sanitizer does not replace paper handwashing. If employees wish to use hand sanitizer, they may do so once they have properly washed their hands.

**Violation:** IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

**Description/Corrective Action:** Observed cooked beef being cooled in deep plastic containers. Food should be cooled and stored in shallow stainless steel containers. The cooling process should not take more than 6 hours to reach 41°F.

#### General Comments:

Handwash station was stocked with hot water, soap, and paper towels.

Cold holding units measured below 41° F.

Items in the hot holding unit (rice, beans, meat) measured above 135°F.

A re-inspection will be conducted on or after February 17, 2010 free of charge to determine if the above noted violations have been corrected. If another re-inspection must occur, the facility will be billed \$220 per re-inspection.

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<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/> <b>Reinspection Date (on or after):</b> <u>2/17/2010</u> <input type="checkbox"/> Potential Food Safety All Star:
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Veronica Santa Cruz-REHS

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