



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> October 06, 2011
<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> MARTIN VALENZUELA	<b>EXP DATE:</b> 7/22/2016	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Raw meat was observed being stored above cooked food items in the walk-in refrigerator. Please remember all raw meats and poultry must be stored away from ready to eat foods.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
All cold holding units measured below 41° F.  
Beans and rice in the hot holding unit measured between 150-160°F.

<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> <u>          N/A          </u> <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> February 28, 2011
<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

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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Observed a tray of cooked carne asada being temporarily stored in a tub of uncooked beans. The owner indicated that he was storing the meat in there so that food could be kept hot. During the inspection, the owner was made aware to keep orders hot by keeping food on a steam table.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
All cold holding units storing potentially hazardous foods measured at or below 41°F.  
All foods in the hot holding display unit measured well above 135° F.

<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:
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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> August 31, 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** During this re-inspection it was observed that a wooden paddle was being need to cook meat. Any type of wood utensil should not be used to cook or prepare any type of food product because wood is very had to properly wash and sanitize. Employees were made aware to not to use wood utensils but to use items such as stainless steel to help prepare food because stainless steel is easily cleanable.

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

**Description/Corrective Action:** Observed an employee improperly washing utensils. Proper ware washing includes to pre-rinse dishes, wash them with warm water and dish soap, rinse dishes, and then sanitize with chlorine and water. Chlorine sanitizer must be at 100 ppm to manually ware wash.

Proper ware washing should have been taught to the facility's certified food handler. It is the job of the facility's certified food handler to properly train other employees from the facility about proper food safety.

**General Comments:**

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

During today's re-inspection, it was noted that the hand wash station near the grill was stocked with soap, paper towels and hot water. It was also noted that employees are no longer discarding grease in a trash bin. Make sue all grease is placed in the grease bin which is located by the garbage bins at the back of the facility. The hood filters was also noted to not have been cleaned because the facility's owner has been out of town.

According to one of the employees, the owner of the facility should be back sometime next week. Therefore, when the owner gets back into town, the hood should be properly serviced and cleaned. When the hood gets cleaned, please notify our department. Also, the violations noted above, must be corrected as soon as possible.

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