



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: SEÑOR PANCHO'S	BUSINESS PHONE: (559) 924-8121	RECORD ID#: PR0000229	DATE: April 04, 2012
FACILITY SITE ADDRESS: 1250 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE/ANNA VALDEZ	CERTIFIED FOOD HANDLER: JOSE A. VALDEZ	EXP DATE: 12/3/2016	INSPECTOR: 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 directly next to and above ready to eat foods. This violation has mentioned before, so please ensure all employees are aware to store raw meats and poultry away from ready to eat foods.

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

Description/Corrective Action: The prep cold holding unit measured between 45-46F. Please adjust and/or have the unit repaired so that it measures at 41F.

General Comments:

Handwash stations were stocked with soap, paper towels, and hot water.
Beans, rice and chicken measured above 150F in the hot holding unit.

The facility will be installing quarry tile in the kitchen by the end of this week. Please ensure the quarry tile extends 4 inches up the wall and that it has a 3/4 radius inch cove.
At this time, all employees have valid foodhandler cards. Should the facility acquire new employees, employees have 30 days to acquire a foodhandler card from their date of hire.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Jose Valdez

Received By:

Veronica Santa Cruz-REHS
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SEÑOR PANCHO'S	BUSINESS PHONE: (559) 924-8121	RECORD ID#: PR0000229	DATE: September 28, 2011
FACILITY SITE ADDRESS: 1250 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE/ANNA VALDEZ	CERTIFIED FOOD HANDLER: J A VALDEZ	EXP DATE: 12/11/2011	INSPECTOR: 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: The facility's two compartment sink's cold holding nozzle was broken during today's inspection; however, the nozzle was in the process of being fixed.

The kitchen floor must be re-sealed by the facility's next routine inspection, as the floor sealant is diminishing.

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

Description/Corrective Action: Observed raw chicken being stored directly next to ready to eat foods in the walk-in refrigerator. Also, food was observed uncovered in the walk-in. Please make sure to store raw meat and poultry away from ready to eat foods and make sure all food products are covered.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at satisfactory temperatures.
Beans, rice, and chicken on the steam table measured above 135°F.

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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SEÑOR PANCHO'S	BUSINESS PHONE: (559) 924-8121	RECORD ID#: PR0000229	DATE: March 09, 2011
FACILITY SITE ADDRESS: 1250 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE/ANNA VALDEZ	CERTIFIED FOOD HANDLER: J A VALDEZ	EXP DATE: 12/11/2011	INSPECTOR: 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: Observed chili relleno sauce being cooled in a tub of ice on the floor. Please place all food items at least six inches off the ground at all times.

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

Description/Corrective Action: Refried beans in the walk-in unit measured between 54-56° F. The owner of the facility was made aware to not store any potentially hazardous foods more than 4-5 inches in depth to ensure rapid cooling. According to the owner, the beans were made this morning.
Employees of the facility put the beans in shallow stainless steel pans to ensure proper cold holding.

All potentially hazardous foods must measure at or below 41°F.

General Comments:

Hand wash sinks were stocked with soap, paper towels, and hot water.
Cold holding units ambient temperature measured at or below 41° F.
Chicken and rice on the steam table measured well above 135°F.
Chlorine mechanical dishwasher measured at 50 ppm.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Jose A Valdez

Received By:

Veronica Santa Cruz-REHS

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