



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> TACOS EL GRULLO - LEMOORE	<b>BUSINESS PHONE:</b> (559) 924-9700	<b>RECORD ID#:</b> PR0006687	<b>DATE:</b> December 20, 2011
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOISES LLAMAS	<b>CERTIFIED FOOD HANDLER:</b> Salvador Lopez	<b>EXP DATE:</b> 1/14/2012	<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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.  
All cold holding units measured well below 41°F.  
Chlorine sanitizer buckets measured above 100 ppm.  
Beans and meat on the steam table measured above 135° F.

Please note that the person who currently possesses the manager's food handler certificate will have the certificate expiring next month. Please have this person take and pass the exam within 60 days and submit a copy of the certificate to our department.

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*

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



**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> TACOS EL GRULLO - LEMOORE	<b>BUSINESS PHONE:</b> (559) 924-9700	<b>RECORD ID#:</b> PR0006687	<b>DATE:</b> July 26, 2011
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOISES LLAMAS	<b>CERTIFIED FOOD HANDLER:</b> Salvador Lopez	<b>EXP DATE:</b> 1/14/2012	<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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:** Flies were present during today's inspection. Air curtains should be installed on the front and backdoor to help deter flies from entering the facility.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Both the men's and women's restrooms did not have hot water during today's inspection. Both restrooms must have hot water available. Please call our department when the hot water has been restored; this must be done by today.

**General Comments:**

Hand wash stations in the kitchen area were stocked with soap, paper towels, and hot water.  
 Cold holding units storing potentially hazardous foods measured at satisfactory temperatures.  
 Rice, meat, and potatoes on the steam table measured at 141°F.  
 Chlorine sanitizer buckets measured above 100 ppm.  
 The facility was taking temperatures of their food as well as their units; however, current food temperature logs were not available for review. In order for this facility to be considered for the Food Safety All Award, employees must check and document the refrigeration temperatures as well as cooking/hot holding temperatures on a daily basis.

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

*M<sup>a</sup> Gradilla*

Received By: \_\_\_\_\_

*Veronica Santa Cruz-REHS*  
 \_\_\_\_\_  
 Agency Representative

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



**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> TACOS EL GRULLO - LEMOORE	<b>BUSINESS PHONE:</b> (559) 924-9700	<b>RECORD ID#:</b> PR0006687	<b>DATE:</b> December 21, 2010
<b>FACILITY SITE ADDRESS:</b> 855 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MOISES LLAMAS	<b>CERTIFIED FOOD HANDLER:</b> Salvador Lopez	<b>EXP DATE:</b> 1/14/2012	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The prep cold holding unit located in front the grill measured between 45-48°F. All cold holding units storing potentially hazardous foods must measure at or below 41°F.

**Violation:** IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** Please make sure all products that are brought from Las Grullas in Lemoore are labeled with the products name, ingredients in descending order, and facility where the product was made.

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

**Description/Corrective Action:** The hand wash station that is located by the three compartment sink is currently not functioning. Please repair this sink as soon as possible.

**General Comments:**

The facility's hand wash stations and restrooms were stocked with soap, paper towels, and hot water.  
 The facility's other cold holding units measured at or below 41°F.  
 Chlorine sanitizer in the three compartment sink measured above 100 ppm.

<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:

*Roberto Robledo*

*Veronica Santa Cruz-REHS*

Received By: \_\_\_\_\_

\_\_\_\_\_  
Agency Representative

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