



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: TADEO'S MEXICAN FOOD	BUSINESS PHONE: (559) 924-2561	RECORD ID#: PR0000384	DATE: December 06, 2011
FACILITY SITE ADDRESS: 309 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EUNICE TADEO	CERTIFIED FOOD HANDLER: OLIVERIO TADEO	EXP DATE: 2/23/2016	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: 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 in the three compartment sink measured at 100 ppm.
Facility's food and unit temperature logs were reviewed and noted to be well maintained.
Overall, the facility was observed in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Eunice Tadeo

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TADEO'S MEXICAN FOOD	BUSINESS PHONE: (559) 924-2561	RECORD ID#: PR0000384	DATE: May 18, 2011
FACILITY SITE ADDRESS: 309 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EUNICE TADEO	CERTIFIED FOOD HANDLER: OLIVERIO TADEO	EXP DATE: 2/23/2016	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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41 °F.
Beans on the steam table measured at 170°F and chicken measured at 160°F.
Chlorine sanitizer measured above 100 ppm in the three compartment sink.
Facility showed proof of retained oyster tags.
Unit temperature logs as well as food temperature were reviewed and were thoroughly filled out and up-to-date.
Overall, facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TADEO'S MEXICAN FOOD	BUSINESS PHONE: (559) 924-2561	RECORD ID#: PR0000384	DATE: November 10, 2010
FACILITY SITE ADDRESS: 309 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EUNICE TADEO	CERTIFIED FOOD HANDLER: OLIVERIO TADEO	EXP DATE: 3/1/2011	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 some raw chicken being stored directly next to ready to eat food items.
Please store all raw potentially hazardous foods away from ready to eat foods.

General Comments:

Hand wash stations and restrooms were stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41° F.
Beans measured at 177° F on the steam table and carne asada measured at 157° F on the steam table.
Facility had up-to-date food temperature logs for the walk-in cold holding unit. Please continue to monitor temperatures for the walk-in unit but please begin to document cooking and hot holding temperatures.

Just as a reminder, the certified food handler certificate will expire March 1, 2011. Please make sure to have this certificate renewed before the expiration date.

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

Veronica Santa Cruz-REHS

Agency Representative

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