



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: EL CACTUS TACOS	BUSINESS PHONE: (559) 582-1606	RECORD ID#: PR0005137	DATE: September 09, 2009
FACILITY SITE ADDRESS: 10691 14TH AVE	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIBRADO ARREGUIN	CERTIFIED FOOD HANDLER: JUANA SANCHEZ	EXP DATE: 1/7/2013	INSPECTOR: Veronica Santa Cruz

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:

Handwash sink and restroom was stocked with soap, paper towels, and hot water.
Cold holding unit measured at 40° F.
Items on the steam table (beans, rice) measured at 170° 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> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Librado Arreguin

Received By: _____

Veronica Santa Cruz

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL CACTUS TACOS	BUSINESS PHONE: (559) 582-1606	RECORD ID#: PR0005137	DATE: March 03, 2009
FACILITY SITE ADDRESS: 10691 14TH AVE	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIBRADO ARREGUIN	CERTIFIED FOOD HANDLER: JUANA SANCHEZ	EXP DATE: 1/7/2013	INSPECTOR: Susan Lee-Yang - 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed back employee restroom without paper towels. Please have paper towels fully stocked at all times.

General Comments:

- Observed customer restroom well maintained.
- Refried beans in reach-in refrigerator was noted at 37°F.
- All cold reach-in units were noted at or below 41°F.
- Rice, refried beans, and steaks on the steam table were noted above 135° F.
- QUAT sanitizer in three compartment measured 200 ppm.
- Facility is in satisfactory operating condition.

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

Edmundo Arreguin

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL CACTUS TACOS	BUSINESS PHONE: (559) 582-1606	RECORD ID#: PR0005137	DATE: September 10, 2008
FACILITY SITE ADDRESS: 10691 14TH AVE	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIBRADO ARREGUIN	CERTIFIED FOOD HANDLER: JUANA SANCHEZ	EXP DATE: 1/7/2013	INSPECTOR: Susan Lee-Yang

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: Observed carbon dioxide cylinders unchained.
All carbon dioxide cylinders must be chained at all times.

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

Description/Corrective Action: Sanitizer solution in three compartment sink measured 0 ppm.
Chlorine sanitizer must measure 100 ppm or QUAT sanitizer at 200 ppm.

General Comments:

All cold potentially hazardous foods measured at or below 41° F.
All hot potentially hazardous foods (rice, beans, steak) measured at or above 135° F.
Observed hand wash station fully stock with soap and paper towels.
Overall, facility is in satisfactory 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:

Edelmaro Golez Guerin

Susan Lee-Yang

Received By:

Environmental Health Specialist

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