



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR3 (100-250)

Facility Name		Facility Address		City/State	Zip Code
CISNEROS TAQUERIA #2		112 W HANFORD-ARMONA RD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
JOSE CISNEROS		5597076912	56216	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	2/19/2025	Routine Inspection		PR0003900	7/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted, and the following observations were made:

The hot water temperatures at the handwash sink, restroom sink, and dishwasher sink were found to be above 120°F. The compartment dishwash sink in the kitchen area is also used as a handwash sink due to space restrictions.
Hand Wash Sink: The hand wash sink was properly stocked with paper towels, soap, and running hot water.

Refrigeration Units: The refrigeration units were noted to be below 41°F. It is essential to observe proper refrigeration procedures. Please store meats and produce in separate sections, with meats in the lower end and produce on the top.

Hot Food Holding Temperatures: The hot food holding temperatures for cooked beef, beans and pork in the hot holding food prep section were found to be above 135°F.

Ventilation Hood: The ventilation hood above the cooking area was observed to be clean with minor grease buildup. Regular cleaning is necessary to avoid buildup, which can lead to cross-contamination or grease fires.

6. ****Food Manager:**** The food manager certificate is inactive. Renew within 30 days of the inspection and send a copy to EHS office/ Reply to this email with a copy.

The overall cleanliness of the facility was satisfactory.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:



Inspected By:



Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/19/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**