



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
TOTI'S PUPUSERIA	306 E 7TH ST	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
DIBA GARCIA	5594108422	34358	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	4/12/2024	Routine Inspection	PR0009035	3/1/2025

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 following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink and restroom sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate sections of the walk in refrigeration unit. Facility has 2 reach in Freezers.
Plesse make all items in refrigeration units or dry storage areas are covered with lid or approved coverings. All items were stored at least 6 inches above ground in the refrigeration unit and dry storages.
Cold holding temperature in the food prep line refrigeration unit for prepped dough, cheese and salsa were noted below 41°F
Ventilation hood above the cooking area was noted clean and free of buildup.
Food manager certificate active and present on site.
General cleanliness is in excellent condition.

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: **4/12/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TOTI'S PUPUSERIA	BUSINESS PHONE: (818) 300-2774	RECORD ID#: PR0009035	DATE: November 02, 2021
FACILITY SITE ADDRESS: 306 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DINA GARCIA/AMILCAR MAURICIO GRANADOS TORRES	CERTIFIED FOOD MANAGER: AMILCAR GRANADOS	EXP DATE: 4/24/2023	INSPECTOR: Yatee Patel - 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:

Cold holding unit was observed at 41F. The walk in was also observed below 41F. Please remember to cover all foods inside the walk-in. Observed dried chicharon uncovered. Was covered during inspection.

Hand washing station was fully stocked.

The hot holding foods (papusa) observed being cooked at above 165F.

Bleach is used for the 3 compartment sink and observed (100ppm) for the sanitizer buckets used to clean food and non food contact surfaces.

Employees had hair nets and gloves while preparing food.

Over all this food facility is in good operating condition.

Thank you

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:

Received By: 

Yatee Patel - REHS
 Agency Representative

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