



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
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FACILITY CLOSED

Table with 3 columns: FACILITY ID: FA00000888, RECORD ID: FOOD00037541, CT: Tract 84.03. Includes address: TAQUERIA DON PEPE'S #3, 1641 N FIREBAUGH CA 93622, JUAN MARQUEZ (559) 659-3994. Time In: 02/12/2026 10:27 am, Time Out: 02/12/2026 12:12 pm, Reinspection Date: 02/12/2026.

FOOD Facility Routine Reinspection Permanent Food Facility - Bar

Table with 4 columns: Permit Posted, Permit Expiration Date: 04/30/2026, Balance Due: \$0.00, FSC Name: Jose Marquez Tiscareno, Exp. Date: 04/25/2027, Agency: Prometric, Linen (ppm) Cl, Linen (ppm) Qt, Utensil Sink (ppm) Cl, Utensil Sink (ppm) Qt, Hot Temperature, Cold Temperature: 48.

Violations / Not in compliance

6. Adequate handwashing facilities supplied & accessible

Violation: Handwashing soap and paper towels shall be provided in dispensers; dispensers shall be maintained in good repair. Adequate handwashing facilities shall be provided and conveniently located in food preparation areas and warewashing areas. If a handwashing sink is next to a warewashing sink, it must be separated by a 6-inch high metal splashguard or have 24 inches of separation. (113953.2 113953, 113953.1, 114067(f))

Comments: - There was hot water at both women's hand sinks and 2 of the three hand sinks in the men's restroom. The third sink in the men's restroom still did not have any water. The paper towels in the women's restroom was corrected.

Remedy: Provide single use soap and paper towels in approved mounted dispensers and keep stocked. A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use and shall not be used for purposes other than handwashing.

7. Proper hot and cold holding temperatures maintained

Violation: Potentially hazardous foods shall be held at 41°F or below or at 135°F and above unless the food falls under certain exemptions that allow cold holding at 45°F or below. (113996, 113998, 114004, 114037, 114343(a))

Remedy: Keep potentially hazardous foods at appropriate holding temperatures.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food. Table with 3 columns: Type of Food, Temp, Process/Holding Location.

Observed and in Compliance:

- 1a. Food safety certification(s) current and available
2. Communicable disease reporting, restriction & exclusion requirements followed
3. Employees sneezing, coughing or having a runny nose excluded from handling food or clean equipment
4. Employees eating, tasting, drinking or using tobacco properly

- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals observed

General Comments:

The facility (bar and restrooms) had hot water of at least 120 deg. F. It took over 5 minutes for the hot water to reach 100 deg.F. And approximately 10 minutes to reach 120 deg.F. It appeared to this inspector that a higher water flow from the faucet would aid in the water getting hot faster. After reaching proper temperature it was noticed that the floor sink had overflowed. It appeared that the floor sink was draining very slowly. The operators stated they would have someone come out and address the slow drain.

The bar is allowed to re-open for operation.

Travel time

NOTICE: REINSPECTION FEES WILL BE CHARGED FOR REINSPECTIONS DUE TO UNCORRECTED VIOLATIONS

UPON AUTHORITY OF THE ENVIRONMENTAL HEALTH DIRECTOR, **THE ENVIRONMENTAL HEALTH PERMIT FOR THE BUSINESS IS IMMEDIATELY SUSPENDED** DUE TO THE ITEMS MARKED WITH AN ASTERISK (*). **THE BUSINESS IS TO REMAIN CLOSED UNTIL ALL OF THE CORRECTIONS ARE COMPLETED AND WRITTEN AUTHORIZATION TO REOPEN IS ISSUED BY THIS OFFICE.** AN APPEAL OF THIS SUSPENSION MAY BE REQUESTED BY WRITING TO THE ENVIRONMENTAL HEALTH DIRECTOR.

Received By: Melissa Marquez - employee



Inspected By: Paul Sanders

