



## Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division  
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**FACILITY  
CLOSED**

**FACILITY ID:** FA00278259

**RECORD ID:** FOOD00061165

**CT:** Tract 55.14

JODIE'S MEXICAN RESTAURANT  
605 W HERNDON  
CLOVIS CA 93611  
JODIE'S MEXICAN RESTAURANT LLC

Time In: 06/10/2026 1:36 pm  
Reinspection Date: 06/11/2026

FOOD Facility Routine Inspection

Permanent Food Facility - Restaurant w/ Seating 1-50 Seats

|                        |                                     |                            |
|------------------------|-------------------------------------|----------------------------|
| Permit Posted: Yes     | Permit Expiration Date: 01/31/2027  | Balance Due: \$0.00        |
| FSC Name:              | Exp. Date:                          | Agency:                    |
| Linen (ppm) Cl:        | Linen (ppm) Qt:                     | Utensil Sink (ppm) Cl:     |
| Utensil Sink (ppm) Qt: | Hot Temperature (F):                | Cold Temperature (F):      |
| Dishwasher (ppm) Cl:   | High Temp Warewash Temperature (F): | Hot Water Temperature (F): |

### 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: .

ONE HAND WASHING SINK HAD PIECES OF RAW CHICKEN INSIDE.  
OTHER HAND WASHING SINK DID NOT WORK PROPERLY AND HAD A HOSE CONNECTED FROM THE FAUCET INTO A FLOOR SINK.

-REPAIR HAND WASHING SINK.

-USE HAND WASHING SINK FOR HAND WASHING ONLY.

**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.

13. Food in good condition, safe and unadulterated

**Violation:** Food shall be inspected upon receipt; free of adulteration, spoilage, and unapproved additives; protected from contamination during storage and transport; and fit for human consumption. Ice used for cooling exterior surfaces shall not be used as food. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114254.3)

**Comments:** .

FOOD ITEMS WERE ORDERED TO BE DESTROYED BECAUSE OF IMPROPER FOOD PREPARATION, STORAGE IN SOILED CONTAINERS, PREPARATION IN UNSANITARY CONDITIONS, AND STORED IN MALFUNCTIONING EQUIPMENT.

**Remedy:** Maintain food in a safe and protected manner. Dispose of food that has become adulterated, spoiled or contaminated.

14. Food contact surfaces clean and sanitized

**Violation:** All food contact surfaces of utensils and equipment shall be cleaned and sanitized using approved methods. (100ppm Chlorine, 200ppm Quat, immersion in hot water 171°F and above) (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141) Food contact surfaces shall be sanitized between each use with a different type of raw food of animal origin, and each time there is a change from working with raw foods to working with ready-to-eat foods. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141)

**Comments:** .

VISIBLY SOILED DISHES WERE STORED ALONG WITH CLEAN DISHES.  
WASHED DISHES/UTENSILS ARE STORED IMPROPERLY.

**Remedy:** Maintain all food contact surfaces of equipment and utensils in a clean and sanitary manner. Ensure proper sanitizer levels and temperatures are reached.

23. No rodents, insects, birds, or animals observed

**Violation:** Each facility shall be kept free of vermin (rodents, cockroaches, flies, and similar pests that can carry disease). Vermin infestation as evidenced by live bodies, fresh droppings or vomitus, urine stains, or gnaw marks shall not be present. (113939, 113939.1, 114259, 114259.1, 114259.4, 114259.5)

**Comments:** .

SOME DEAD ROACHES WERE OBSERVED.

**Remedy:** Provide pest control service to ensure vermin infestation is eliminated. Dispose of any adulterated food and packaging. Properly clean and sanitize all contaminated surfaces. Make all necessary repairs to eliminate vermin harborage.

27. Unpackaged food separated and protected; food prep areas protected

**Violation:** All food shall be separated and protected from contamination. (113984, 113986, 113988, 114060, 114067, 114069, 114077, 114089.1, 114143) Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065, 144089.1)

**Comments:** .

CONTAINERS OF FOOD ARE VISIBLY GRIMEY / UNCLEAN.  
FOOD IS STORED INSIDE LEAKING REFRIGERATOR.  
FOOD CONTAINERS DO NOT HAVE LIDS OR PROTECTIVE COVERS.  
FOOD IS PREPARED ON VARIOUS CLUTTERED SURFACES.  
SANITIZER IS NOT AVAILABLE FOR WIPING DOWN SURFACES.  
CONTAINERS OF CHIPS ARE STORED ON THE GROUND.  
STEAM TABLE WATER IS SOILED AND DEBRIS WAS OBSERVED FLOATING IN THE WATER.

**Remedy:** Ensure food is adequately protected from cross-contamination during storage, preparation, display (e.g., sneeze guards, lids, display cases, dispensers, labeled containers, separating raw food from ready to eat food, etc.).

29. Toxic substances properly stored and identified; used containers not used for food or equipment

**Violation:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be properly labeled and stored separate from food, food-contact surfaces, utensils, or packaging materials. Containers previously used to store poisonous or toxic substances shall not be used for food or equipment. (114254, 114254.1, 114254.2)

**Comments:** .

CHEMICALS STORED UNDER FOOD PREPARATION SINK AND NEXT TO TO-GO CONTAINERS.

**Remedy:** Properly use and/or store cleaning supplies and chemicals separate from food and the food preparation area so that contamination or adulteration of food, food-contact surfaces, utensils, or packaging materials does not occur.

33. Nonfood contact surfaces clean; cooking equipment is clean

**Violation:** All nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, or other debris. (114115 (c)) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. (114115(b))

**Comments:** .

GREASE AND FOOD DEBRIS WAS OBSERVED STORED ON VARIOUS SURFACES AND EQUIPMENT.

**Remedy:** Maintain all nonfood-contact surfaces clean and sanitary. Ensure all food contact surfaces of cooking equipment are free of encrusted grease deposits and other soil accumulations.

34. Warewashing facilities installed, maintained, and used appropriately

**Violation:** Facilities that prepare food shall be equipped with approved warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f, g), 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114101.1, 114101.2, 114103, 114107, 114125)

**Comments:** .

DISHWASHER WAS NOT OPERATIONAL.  
ACCUMULATED FOOD DEBRIS IN DISHWASHER HAD APPARENT MOLD AND GNATS.

**Remedy:** Maintain warewashing facilities in good working order with adequate supplies to measure sanitizer levels.

35. Equipment approved, installed, clean, in good repair, with adequate capacity

**Violation:** All utensils and equipment shall be fully operative and in good repair. (114115, 114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114143, 114153, 114155, 114163, 114165, 114167, 114169, 114177 114180, 114182)

**Comments:** .

1. THE TWO DOOR FRIDGE BY THE REGISTER IS NOT OPERATIONAL. STAFF HAD CONTAINERS OF SALSA STORED INSIDE THE FRIDGE.

2. ONE PREP LINE FRIDGE IS LEAKING INSIDE MAIN FOOD COMPARTMENT.

3. SOME LIGHT BULBS ARE BURNT OUT AND REQUIRE REPLACING.

4. GRILLS ARE MISSING KNOBS FOR CONTROLLING GAS FLOW.

5. HAND WASH SINK NEAR COOK LINE IS NOT IN GOOD WORKING CONDITION.

6. DISHWASHER IS NOT OPERATIONAL.

**Remedy:** Maintain all utensils and equipment in good working order.

36. Equipment, utensils and linens properly stored and used, pressurized cylinders secured

**Violation:** All clean and soiled linen shall be properly stored. Utensils and equipment shall be handled and stored so as to be protected from contamination. Pressurized cylinders shall be properly stored. (114074, 114081, 114083, 114119, 114121, 114161, 114172, 114178, 114179, 114185)

**Comments:** .

WASHED DISHES ARE STORED IN AREAS CAUSING DEBRIS TO LAND ON DISHES.

SOILED DISHES WERE STORED ALONG WITH WASHED DISHES.

COOKING EQUIPMENT/UTENSILS/DISHES ARE STORED ON CLUTTERED SURFACES.

**Remedy:** Maintain all equipment, utensils, and linens in good working order and store in an approved manner.

40. Wiping cloths properly used and stored

**Violation:** Wiping cloths used to wipe service counters or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135, 114185.1, 114185.3 (d-e))

**Comments:** .

SANITIZER AND WIPING CLOTHS WERE NOT AVAILABLE.

STAFF WAS OBSERVED WIPING DOWN SPILT FOOD WITH PAPER TOWELS ONLY.

**Remedy:** Return soiled wiping cloths to working containers with adequate sanitizing solution when not in use.

41. Plumbing in compliance

**Violation:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. (114171, 114189.1, 114190, 114193, 114192, 114192.1, 114193.1, 114195, 114199)

**Comments:** .

THERE IS A HOSE ATTACHED TO THE FAUCET OF A HAND WASHING SINK AND DISCHARGING WASTE WATER INTO A NEARBY FLOOR SINK.

**Remedy:** Repair plumbing leak(s) in an approved manner and clean thoroughly. Ensure indirect waste receptors are readily accessible for cleaning & servicing, and waste piping has an appropriate air gap.

42. Garbage and refuse properly disposed; exterior premises maintained

**Violation:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7)

**Remedy:** Store refuse in containers with close-fitting lids, or in sealed, disposable bags that are impervious to moisture. Ensure refuse is removed and disposed of in a sanitary manner, on a regular basis to prevent the creation of a nuisance.

44. Premises maintained; personal/cleaning items separate; vermin-proofing adequate; no unused equipment; mop sink meets requirements

**Violation:** The premises of each facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food contact surfaces; the facility shall be kept vermin proof. Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of mop water and similar liquid waste. At least one mop sink equipped with hot and cold water shall be provided and conveniently located in every permanent food facility. (114123, 114143 (a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

**Comments:** .

MISCELLANEOUS ITEMS INCLUDING PERSONAL ITEMS AND UNNECESSARY ITEMS WERE OBSERVED STORED INSIDE AND OUTSIDE THE FACILITY.  
FACILITY STAFF HAD BACK ROOM DOOR OPEN THROUGHOUT OPERATIONS.  
UNUSED EQUIPMENT WAS STORED OUTSIDE THE FACILITY IN THE HALLWAY.

**Remedy:** Ensure the premises are free of litter and items that are unnecessary to the operation or maintenance of the facility. Prevent the entrance or harborage of animals, birds, or vermin, including but not limited to, insects and rodents by sealing all holes and gaps necessary.

45. Floor, walls, and ceilings properly built, maintained and clean

**Violation:** Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

**Comments:** .

SURFACES HAD ACCUMULATED GREASE AND FOOD DEBRIS.

**Remedy:** Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

51. No imminent health hazard

**Violation:** If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)

**Comments:** .

BASED ON THE CONDITIONS THAT WERE OBSERVED DURING THE INSPECTION, THE FACILITY WAS ORDERED TO CLOSE. NUMEROUS UNSANITARY CONDITIONS, DEFICIENCIES IN FACILITY MAINTENANCE, AND NON FUNCTIONAL EQUIPMENT WERE OBSERVED. THE FACILITY SHALL REMAIN CLOSED UNTIL VIOLATIONS HAVE BEEN CORRECTED AND PERMISSION HAS BEEN PROVIDED BY FRESNO COUNTY ENVIRONMENTAL HEALTH DIVISION.

**Remedy:** Cease operation immediately until written approval to reopen is given by enforcement officer.

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**TEMPERATURE CONTROL:** Documentation required for all facilities with potentially hazardous food.

| Type of Food | Temp (F) | In | Out | Process/Holding Location |
|--------------|----------|----|-----|--------------------------|
|--------------|----------|----|-----|--------------------------|

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**Observed and in Compliance:**

**General Comments:**

CONTACT FRESNO COUNTY ENVIRONMENTAL HEALTH DIVISION WHEN FACILITY IS READY TO BE RE-INSPECTED (559) 600-3357.

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**NOTICE:** Facilities with violations requiring reinspection(s) will be charged a fee for each reinspection based on the current Fee Schedule: <https://www.fresnocountyca.gov/Departments/Public-Health/Environmental-Health>.

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:** CAROLINE, OWNER

**Inspected By:** Julia Soto