



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
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FACILITY ID: FA00001777	RECORD ID: FOOD00000245	CT: Tract 6.02
ROBERTITO'S TACO SHOP 2623 TUOLUMNE FRESNO CA 93721 MARGARITO DOMINGUEZ		Time In: 01/14/2026 12:53 pm Time Out: 01/14/2026 2:08 pm Reinspection Date: 03/11/2026

FOOD Facility Final Inspection

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

Permit Posted:	Permit Expiration Date: 02/28/2025	Balance Due: \$834.00
FSC Name:	Exp. Date:	Agency:
Linen (ppm) Cl:	Linen (ppm) Qt:	Utensil Sink (ppm) Cl:
Utensil Sink (ppm) Qt:	Hot Temperature:	Cold Temperature:

Violations / Not in compliance

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

Observed and in Compliance:

General Comments:

An onsite plan check inspection was prompted by an ownership change and the state of deterioration in facility. The following items must be corrected prior to permit issuance:

****IMMEDIATELY PROVIDE A FLOOR PLAN SHOWING COVE BASE TO BE INSTALLED, SINK LOCATIONS, AND ALL EXISTING EQUIPMENT LOCATIONS**** FOLLOW EXAMPLE PROVIDED EXACTLY.

1. Install cove base through out the ENTIRE facility. Cove base is missing and exposed cement is present about 4-inches up the wall. See attached examples of approved flooring with cove base and unapproved finishes. DO NOT INSTALL RUBBER/VINYL TOP SET BASE.
2. Have hood deep cleaned to remove excessive grease build up. Observed grease dripping down from ceiling next to the hood, grease is dripping on to Ansul box. Also observed grease leaking on floor from corner of wall and walls inside small enclosed space outside near outdoor seating, possibly indicating grease dripping from roof. Make any and all repairs to eliminate this grease accumulation and heavy leaks in other portions of the building. Provide documentation for hood repairs.
4. Have Ansul system inspected and tagged since new fire suppression nozzles have been added over the equipment.
5. Install a pass through window that is 216 square inches with a self-closing device or up to 432 square inches that is self-closing with an air curtain. Today pass through window does not self-close and an air curtain is not present. Window left open during inspection today.
6. Install a mop sink with hot and cold water connections and approved finishes, flooring, cove base, and FRP walls. A mop sink is not present and is required in all food facilities.
7. Provide rigid PVC piping for the food preparation sink waste line. The flexible tubing is not approved. Provide a nearby preparation table to be used with the existing food preparation sink.
8. Provide FRP, tile, metal panels, or marlite behind all sinks in the kitchen. No wall finish present in facility. Exposed wall and plumbing present and has major accumulated grime, and dust. FRP should be at least 48-inches high starting at top of new cove base to be installed and 3-feet past the sink on either side.
9. Some grout was applied and has improved, however there are still places with missing grout. Replace missing grout at most of places of floor tile to eliminate gaps where liquid and grime has collected.
10. Replace the water damaged counter top above the 3-compartment sink. Counters are now improved, however counters were painted, holes still remain. Continue to repair or replace counters.
11. Provide additional electrical outlets in an approved mananer. Numerous, too many to counter extension cords and other wires are all over the entire facility. Extension cords are for temporary use only. The amount of extension cords has decreased however seasons have changed and fans/coolers are not being used requiring less extension cords. Extension cords still present.
12. Reipair the beverage dispensers so they are NOT dripping onto the 3-compartment sink. Observed a small leak at the front of one of the juice dispensers today.
14. Replace heavily damaged cutting boards. Cut marks are present with brown discolored residue. Cutting boards must be smooth and easy to clean so that bacteria is not easily harbored.
17. Provide air conditioning for facility. Facility still does not have air conditioning. 114149.
(a) All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

No live roaches observed today.

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

Received By: Emailed to owner

Inspected By: Melanie Moreno