



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State	Zip Code
FIGARO'S MEXICAN GRILL		1574 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
RAFAEL FIGUEROA		5595830589	35196	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	4/22/2024	Routine Inspection		PR0006876	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.
Multiple Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Santizer bucket under the front area handwashing sink noted above 200 PPM.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units. Raw seasoned chicken in the refrigeration unit noted below 41F.
Hot holding temperatures for whole beans, refried beans, a soupy meat, rice and carne asada were noted to be above 135°F.
Due to high quantity of foods being prepared, the facility uses chopped vegetables within 4 hours of removal from refrigeration unit according to the operator. The vegetables include tomatoes, lettuce, onions, red salsa and spicy red salsa.
Ventilation hood above the cooking area was noted clean with no grease buildup.
Food manager certificate active and present on site.
General cleanliness in satisfactory 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: **4/22/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIGARO'S MEXICAN GRILL	BUSINESS PHONE: (559) 583-0589	RECORD ID#: PR0006876	DATE: August 19, 2021
FACILITY SITE ADDRESS: 150 N 12TH AVE 109	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL FIGUEROA	CERTIFIED FOOD MANAGER: JORGE RAMOS	EXP DATE: 2/9/2021	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: All the manager food certifications are currently expired. Please have at least one employee per shift to re-new the certification. Email the certificated to our department in 30 days.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed shrimp that was thawing in stagnant water. Operator was asked to thaw all the frozen foods either in the walk-in or under cold running water in the prep sink. Violation was corrected on site.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed chicken stored above the salmon tray. Please avoid storing containers that contain poultry above any other foods to avoid accidental cross contamination.

General Comments:

All cold holding and cold holding foods were satisfactory.

All final cooking temperatures (chicken) was at 170F.

Sanitizer level in automatic dish washer was 50ppm of CL.

Over all food safety was satisfactory.

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:

Yatee Patel - REHS

Received By: _____

Agency Representative

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