



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

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> FIGARO'S MEXICAN GRILL	<b>BUSINESS PHONE:</b> (559) 583-0589	<b>RECORD ID#:</b> PR0006876	<b>DATE:</b> August 19, 2021
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE 109	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RAFAEL FIGUEROA	<b>CERTIFIED FOOD MANAGER:</b> JORGE RAMOS	<b>EXP DATE:</b> 2/9/2021	<b>INSPECTOR:</b> 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

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <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



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<b>FACILITY NAME:</b> FIGARO'S MEXICAN GRILL	<b>BUSINESS PHONE:</b> (559) 583-0589	<b>RECORD ID#:</b> PR0006876	<b>DATE:</b> October 27, 2020
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE 109	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> RAFAEL FIGUEROA	<b>CERTIFIED FOOD MANAGER:</b> JORGE RAMOS	<b>EXP DATE:</b> 2/9/2021	<b>INSPECTOR:</b> 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:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** No thermometer available at the facility to measure hot foods. Please be sure that you have a thermometer at all times to monitor potentially hazardous foods.

**General Comments:**

All cold holding foods were at or below 41F.  
Sanitizer for the dish washer was at 100ppm of Chlorine.  
Hand washing stations were fully stocked.  
All employees observed washing hands correctly and wearing face covering.  
Thank you

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Received By:

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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> FIGARO'S MEXICAN GRILL	<b>BUSINESS PHONE:</b> (559) 583-0589	<b>RECORD ID#:</b> PR0006876	<b>DATE:</b> March 25, 2020
<b>FACILITY SITE ADDRESS:</b> 150 N 12TH AVE 109	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> RAFAEL FIGUEROA	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 2/9/2021	<b>INSPECTOR:</b> Yatee Patel - REHS

The items (if any) listed below identify the Health Code 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:**

The facility has made their dinning completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. The report will be emailed to the owner/operator. Please contact our Department for further questions.

**Reinspection Required:** Yes:  No:  **Reinspection Date (on or after):** Not Specified

*Yatee Patel - REHS*

\_\_\_\_\_  
Environmental Health Specialist

Received By: \_\_\_\_\_