



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

FACILITY NAME: PERLITA RESTAURANT	BUSINESS PHONE: (559) 992-4241	RECORD ID#: PR0005163	DATE: September 29, 2016
FACILITY SITE ADDRESS: 2045 S DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: MARIO MEDINA	CERTIFIED FOOD MANAGER: MARIO MEDINA	EXP DATE: 5/1/2011	INSPECTOR: Vikram Manke

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

Description/Corrective Action: Overhead lighting units were still missing protective covers/ protective sheath. Please provide protection within 30 days.

General Comments:

This inspection was conducted to confirm compliance with the violations listed in the last inspection report.

Most of the food containers in the refrigerator had lids on them.

Nozzles of the soda machine were clean.

Faucet leak had been fixed.

Please fix the above noted violations.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Vikram Manke

Received By:

Agency Representative

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



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FACILITY NAME: PERLITA RESTAURANT	BUSINESS PHONE: (559) 992-4241	RECORD ID#: PR0005163	DATE: September 01, 2016
FACILITY SITE ADDRESS: 2045 S DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIO MEDINA	CERTIFIED FOOD MANAGER: MARIO MEDINA	EXP DATE: 5/1/2011	INSPECTOR: Vikram Manke

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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: One baffle was missing in the exhaust hood.
There was a small leak in the hand wash faucet.

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

Description/Corrective Action: Two overhead lighting units were missing the protective shield. One lighting unit on the reach in refrigerator was missing a protective shield. Please install protective shield at these units to avoid injury or food contamination in case of accidental breakage of glass.

Many food containers in the reach-in refrigerator did not have a cover. Please provide covers at all containers.

Medications were stored alongside food items in a shelving unit. Please discontinue this practice.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Nozzles in the soda machine had mildew in them. The nozzles were cleaned during inspection.
Reach-in refrigerator had excessive food debris inside. Please clean thoroughly.

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Ambient air temperature in reach-in refrigerator was measured under 41 F.

Please fix the above noted violations.

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