



County of Kings - Department of Public Health
Environmental Health Services Division
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 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LA FOGATA CHICKEN AND GRILL INC	BUSINESS PHONE: (623) 313-3543	RECORD ID#: PR0009953	DATE: August 17, 2016
FACILITY SITE ADDRESS: 718 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LIZBETH PAYAN	CERTIFIED FOOD MANAGER: LIZBETH PAYAN	EXP DATE: 6/23/2021	INSPECTOR: Veronica Ochoa -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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: At the beginning of the inspection, the facility's hand wash sink was not stocked with paper towels. Please make sure to keep all hand wash stations stocked with soap, paper towels, and hot water. Paper towels were put in the paper towel dispenser during the inspection.

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

Description/Corrective Action: Ribs and chicken in the walk-in refrigerator were observed uncovered and raw meat was observed being stored directly next to ready to eat foods. Please make sure to store raw meats on the bottom and ready to eat foods on top of raw meat. Also, please make sure to keep all foods covered while being stored in the walk-in refrigerator.

General Comments:

Hand wash stations were equipped with hot water, soap, and paper towels.
 Cold holding units measured at or below 41F.
 The operator currently is utilizing a dial tip thermometer to verify cooking temperatures. During the inspection, it was mentioned that it would be better to obtain a digital tip thermometer to avoid the need for calibration.
 Most employees had food handler cards during today's inspection; however, please make sure to keep all employee food handler cards at the facility and make them available upon request.

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:

DIEGO S. HERNANDEZ

Received By:

Veronica Ochoa -REHS

Agency Representative

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