



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: CHILITOS MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-9700	RECORD ID#: PR0008931	DATE: August 08, 2016
FACILITY SITE ADDRESS: 509 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FULGENCIO RAMIREZ	CERTIFIED FOOD MANAGER: FULGENCIO RAMIREZ	EXP DATE: 11/3/2020	INSPECTOR: Susan Lee-Yang - 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a small portion of the ceiling in the dry storage room with water damage. Per owner, service for repair has been contacted. Please ensure ceiling is repaired.

General Comments:

Restrooms and hand wash station has hot water, soap and paper towels.

All cold holding units were noted satisfactory.

Beans and chili verde on the steam table were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Facility is clean and organized.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHILITOS MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-9700	RECORD ID#: PR0008931	DATE: February 12, 2016
FACILITY SITE ADDRESS: 509 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FULGENCIO RAMIREZ	CERTIFIED FOOD HANDLER: FULGENCIO RAMIREZ	EXP DATE: 11/3/2020	INSPECTOR: Liliana Stransky - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The walk-in had ambient temperature of 45F. It was observed overstocked. Please lower the temperature of the unit and make sure that it's able to maintain temperature at 41F or below at all times, especially when planning to overstock before a holiday.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed a container of raw meat sitting out at ambient temperature. Meat should be thawed in the refrigerator or under cold running water or in the microwave. The meat was returned to the refrigerator during the inspection.

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

Description/Corrective Action: Food items need to be properly covered to prevent the potential for cross contamination. Observed several items uncovered and the bottom of other containers were directly touching the uncovered foods.

There is a leak inside the walk-in that needs to be repaired to prevent condensation from falling on top of food and contaminating it.

The dishwasher has available sanitizer; however, there is no sanitizer dispensed during the rinse cycle. Please make the necessary repairs or adjustments and regularly check the sanitizer level to make sure it's working.

General Comments:

Overall the facility was observed sanitary. The hand washing stations were stocked with soap and paper towels. Please correct the noted violations as stated above. Thank you for your cooperation.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHILITOS MEXICAN RESTAURANT	BUSINESS PHONE: (559) 583-9700	RECORD ID#: PR0008931	DATE: August 25, 2015
FACILITY SITE ADDRESS: 509 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FULGENCIO RAMIREZ	CERTIFIED FOOD HANDLER: FULGENCIO RAMIREZ	EXP DATE: 12/4/2015	INSPECTOR: Liliana Stransky - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The reach in refrigerator in the hallway was noted at 45F. Please adjust the thermostat and lower the temperature to 41 or below. Transfer potentially hazardous foods to a separate unit if the temperature does not drop to 41F or if it continues to climb.

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

Description/Corrective Action: The sanitizer bucket for the dishwasher was empty. The operator was instructed to use bleach at the 3 compartment sink for sanitizing dishes until the sanitizer is replaced. The sanitizer concentration for the 3 compartment sink at the bar was a below 200ppm of ammonia. The operator added sanitizer and was instructed to obtain test strips to monitor the concentration.

General Comments:

Overall the facility was observed well maintained. All employees were noted wearing hair covers and properly washing hands. The hot holding temperatures were noted above 135F. Refrigerated foods were properly stored and covered.

Please display the manager certification or keep it accessible for inspection.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature of the inspector.

Received By:

Liliana Stransky - REHS

Agency Representative

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