



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 - COMPLAINT INSPECTION

FACILITY NAME: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: CO0008773	DATE: January 11, 2017
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD HANDLER: Wessly Sequeiros	EXP DATE: 7/13/2017	INSPECTOR: Liliana Stransky - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

This inspection was prompted by a complaint filed with the Department on 1/9/17. The report indicated that the facility was observed filthy with dust accumulation over the salsa bar and soda machine. General cleaning appeared to be lacking.

During today's inspection, the complaint was substantiated. The facility was found unsanitary and in need of deep cleaning. The violations were noted in the routine inspection report. A follow-up inspection will be conducted on or after one week from today's date to verify that deep cleaning was completed and that the overall maintenance of the facility has improved. Failure to return to compliance will result in further enforcement action by the Department.

Violation: None Noted

Reinspection Required: Yes: No: Reinspection Date (on or after): 1/18/2017

Nevean Duran

Received By:

Liliana Stransky - REHS

Agency Representative

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



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: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: January 25, 2017
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD MANAGER: Wessly Sequeiros	EXP DATE: 7/13/2017	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The facility still has areas where deep cleaning remains pending. The operator indicated that the floor section below the chicken marinate mixer is going to be replaced. Raw meat juice and pieces of raw chicken were observed accumulated on the floor near the mixer. Please continue to clean the area and remove accumulation of food debris from the floor drain.

Clean all the walls around the equipment, the soda machine counter and lower cabinet. Clean the glass counters and splash guards along the prep line. Replace the broken hood filters.

Maintain a daily schedule that routinely includes all the mentioned areas.

General Comments:

This is the first follow-up inspection conducted to verify compliance with the violations observed on 1/11/17. Thank you for the noted efforts in the general cleaning of the facility. Deep cleaning of some of the work stations remains to be completed. For this reason, the facility has been scheduled for a second follow-up inspection to be conducted on or after February 24, 2017. This should be sufficient time allotted to perform all the necessary cleaning that remains.

Thank you for your ongoing cooperation.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): 2/24/2017 <input type="checkbox"/> Potential Food Safety All Star:

Veronica Gair

Received By:

Liliana Stransky - REHS

Agency Representative

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



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: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: January 11, 2017
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD MANAGER: Wessly Sequeiros	EXP DATE: 7/13/2017	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility was found unsanitary and in need of deep cleaning. All work surfaces, not just those that come in contact with food, require daily cleaning to prevent accumulation of debris and the potential to harbor pests. These were also the observations of a member from the public who filed a complaint with the Department.

Trash and food debris was observed on floors, walls and counters. This is beyond what would normally be expected during the rush hour. The facility does not appear to have regular cleaning conducted during or after every shift.

Food containers inside the walk-in were also noted with excess food debris. Equipment where food splatters is left on the food equipment without cleaning. This can lead to contamination of food products. Disinfect all food containers and equipment after they're cleaned.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Accumulation of water inside the walk-in floor and in the back storage area needs to be eliminated. There are no apparent water leaks, but after the floor is washed, then mop it dry to remove excess water that cannot properly drain down the floor drain.

Clean the excess water draining behind and below the soda machine and repair any ongoing leaks that may be causing water collection in this area.

Violation: IMPROPER REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: The trash cans were observed overflowing. Remove excess trash routinely to prevent accumulation.

General Comments:

All hot holding and cold holding temperatures of potentially hazardous foods were observed at satisfactory ranges.

The hand washing stations and restrooms were stocked with soap and paper towels.

The noted violations require immediate attention. A re-inspection will be conducted on or after one week to verify that deep cleaning took place and the facility is adequately maintained. One re-inspection is done at no charge, but any additional inspections required will be billed at \$225 per inspection. Your cooperation is required and appreciated. Please contact the Department if you have any questions.

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



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: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: January 11, 2017
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD MANAGER: Wessly Sequeiros	EXP DATE: 7/13/2017	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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 1/18/2017

Potential Food Safety All Star:

Veronica Garcia

Received By:

Liliana Stransky - REHS

Agency Representative

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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

Description/Corrective Action: Observed water puddles inside walk-in refrigerator and by syrup rack. Ensure water is properly cleaned to prevent slip hazard. Observed grease accumulation by fryer area. Observed water accumulation by front soda station. Ensure regular cleaning occurs to prevent accumulation. Ensure closing crew is sweeping and mopping underneath storage racks and equipment.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of cold holding unit by drive thru storing salsa was noted at 47F. Ambient temperature of reach-in freezer by fryer was noted at 60F. Call for service and ensure cold holding units are working properly.

General Comments:

- Restroom and hand wash stations have hot water, soap and paper towels. Other than noted, cold holding units were noted satisfactory. QAC sanitizer bucket was noted at 200 ppm. Chicken breast and chicken on the grill were noted above 155F. Please correct today's noted violations to prevent further enforcement.

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:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: January 20, 2016
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD HANDLER: Rosa E Zamora	EXP DATE: 9/7/2016	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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Observed several days that did not have food temperature logged inside temperature log book. Ensure temperatures are monitored and documented everyday. Recommend facility to document corrective actions for out of temperature issues.

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

Description/Corrective Action: Observed grease and debris build-up by fryer area, on wall and inside microwaves. Ensure regular and thorough cleaning occurs to prevent accumulation.

General Comments:

Restroom and hand wash stations have hot water, soap and paper towels.
Cold holding units were noted below 41F.
Chicken on the grill was noted at 184F.
Rice, beans and chicken in hot holding unit were noted above 135F.
QAC sanitizer in 3-compartment sink and bucket were noted at 200 ppm.
Observed food operators with hair restrained, wearing disposable gloves and washing hands regularly.
Please forward current Certified Food Manager Certificate to our Department. Per manager (who has Certified Food Manager Certificate), she recently got transferred from a different location.

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:

[Handwritten signature]

Received By:

Susan Lee-Yang - REHS

Agency Representative

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