



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: FIGARO'S MEXICAN GRILL	BUSINESS PHONE: (559) 583-0589	RECORD ID#: PR0006876	DATE: December 12, 2016
FACILITY SITE ADDRESS: 150 N 12TH AVE 109	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL FIGUEROA	CERTIFIED FOOD MANAGER: JORGE RAMOS	EXP DATE: 2/9/2021	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: Observed salad mixing bowl directly on top of ready to eat foods in the reach-in prep unit. Discontinue this practice and place mixing bowls in a clean surface but away from foods, especially foods that will not be cooked like salad ingredients.

Inside the walk-in, plastic wrap is used to cover food containers. This is an acceptable practice; however, do not stock containers on top of each other. The plastic can tear and introduce contamination to the food.

Some grease build-up was noted over the hood filters. Please clean these routinely or as often as it may be required to prevent accumulation of grease.

General Comments:

In order to rotate foods properly inside the walk-in, it is recommended to label the containers with the date that they need to be "used by" or "discard by" to follow the first-in and first-out rule.

All cold holding temperatures were observed below 41F. Hot foods on the steam table were above 135F.

The hand washing station had soap and paper towels. Hot water was also available.

The final rinse cycle for the dishwasher had 100ppm of chlorine sanitizer.

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: _____

Liliana Stransky - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: FIGARO'S MEXICAN GRILL	BUSINESS PHONE: (559) 583-0589	RECORD ID#: CO0008665	DATE: September 06, 2016
FACILITY SITE ADDRESS: 150 N 12TH AVE 109	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL FIGUEROA	CERTIFIED FOOD HANDLER: Mauro Rubio	EXP DATE: 10/21/2018	INSPECTOR: Yatee Patel - 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 due to an alleged complaint regarding a family of three getting sick by eating Mango Salad, Berry Bay Salad, Rice and Beans.

No temperature logs were on site for review for the day of the alleging illness. Please be sure to monitor temperature at least twice a day everyday. This will ensure time and temperature for all foods.

No reported illness was noted and the manager stated no one appeared to have symptoms during the time of illness.

Employees practice hand washing frequently.

No other calls have been made at the restaurant or the health department during the time of this complaint.

All employees have obtained their food handler certifications.

A routine inspection will be scheduled soon.

Thank you

Violation: None Noted

Reinspection Required: Yes: No: Reinspection Date (on or after): N/A

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIGARO'S MEXICAN GRILL	BUSINESS PHONE: (559) 583-0589	RECORD ID#: PR0006876	DATE: March 28, 2016
FACILITY SITE ADDRESS: 150 N 12TH AVE 109	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RAFAEL FIGUEROA	CERTIFIED FOOD HANDLER: Mauro Rubio	EXP DATE: 10/21/2018	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: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Ensure all employees have current food handler cards and are not expired.

General Comments:

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

All cold holding units were noted at or below 41F.

Chlorine sanitizer for dishwasher was noted at 0 ppm.

Beans, chicken and steak in the steam table were noted above 135F.

The person in charge today is unaware if the facility monitors and documents food and equipment temperatures throughout the day. Recommend the facility to do so, if it currently does not.

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:

Susan Lee-Yang - REHS

Agency Representative

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