County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LAS BRASAS MEXICAN GRILL	(559) 380-6571	PR0009675	September 29, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920-924 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
ALBERTO ESPARZA	Luis Esparza	6/12/2020	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: Excessive grease was observed in the baffles of the exhaust hood. Please contact a cleaning provider to service the exhaust hood.

General Comments:

Hand wash sink had soap, paper towels, and warm water supply.
Refrigerator was neatly organized with raw meat items at the bottom and the ready to eat items at the shelves above.
Food items in the hot holding case were measured above 135 F.
No evidence of vermin was observed.

Restrooms were observed in satisfactory condition.

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:

Vikram Manke
Agency Representative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LAS BRASAS MEXICAN GRILL	(559) 380-6571	PR0009675	February 18, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920-924 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
ALBERTO ESPARZA	Luis Esparza	6/12/2020	Vikram Singh

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: Excessive grease was observed in the baffles of the exhaust hood. The operator notified that the hood shall be serviced soon by the cleaning service provider.

General Comments:

Hand wash sink had soap, paper towels, and warm water supply.
Walk-in refrigerator was measured at satisfacatory temperatures per the state law.
Cold food items in the prep table were measured at satisfactory temperatures per the state law.
Hot items were measured at satisfactory temperatures per the state law.
Restrooms were observed in satisfactory condition.
The operator has obtained food manager certification.

Please correct the above noted violation.

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:

Luis Esparza

Received By:

Vikram Singh

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LAS BRASAS MEXICAN GRILL	(559) 380-6571	PR0009675	June 23, 2015
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
920-924 WHITLEY AVE	CORCORAN	93212	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
ALBERTO ESPARZA	Not Specified		Vikram Singh

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 food items on the prep table were measured between 47 F and 52 F. The food items in the salar bar cold holding unit were measured at 46 F. During inspection, the operator decreased tempearture of the unit. Please maintain the temperature of this unit at or below 41 F. This department recommends that you obtain a digital thermometer with probe to monitor temperature of the cold and hot foods.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Paper towels were missing from the handwash station. On notification, the opeartor provided paper towels. Please keep the hand wash station stocked with paper towels at all times.

General Comments:

All the hot foods were measured at satisfactory temperatures per the state law.
The three compartment sink had hot water supply, dish soap, and sanitizer.
Restrooms were observed in satisfactory condition.
The operator stated that food facility opened about two weeks ago. Currenlty, two employees have passed the food safety examination and are waiting for their certificate to arrive via mail. Please have the other employees obtain food handler certification within 30 days.

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:

Luis Espejo

Received By:

Vikram Singh

Agency Representative

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