



## 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/health/ehs](http://www.countyofkings.com/health/ehs)

### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MEXICAN GRILL	<b>BUSINESS PHONE:</b> (559) 992-5276	<b>RECORD ID#:</b> PR0008998	<b>DATE:</b> April 04, 2014
<b>FACILITY SITE ADDRESS:</b> 2111 WHITLEY AVE B	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ASCENCION RODRIGUEZ & NORMA ALICIA RODRIGUEZ	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Troy Hommerding-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:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** This facility does not have a probe type thermometer for monitoring cooking, hot or cold holding temperatures. Please obtain a thermometer, this department recommends obtaining a tip sensitive digital probe type thermometer.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The right hand door on the two door reach in prep-refrigeration unit is damaged, please repair.

The kitchen handwash sink is leaking hot water from the faucet, please repair.

**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Foods were noted being thawed at room temperature. This was corrected at the time of the inspection.

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

**Description/Corrective Action:** Three compartment sink is directly drained. This must be changed, the sink must be in-directly drained into the floor sink.

#### General Comments:

Restroom and all handwash sinks were noted properly stocked today.

All hot and cold holding temperatures were measured at the proper regulatory requirements.

Please correct the noted violations observed today by the next routine inspection.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Norma Rodriguez*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MEXICAN FRESH GRILL	<b>BUSINESS PHONE:</b> (559) 992-1330	<b>RECORD ID#:</b> PR0007100	<b>DATE:</b> August 20, 2012
<b>FACILITY SITE ADDRESS:</b> 2111 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DANIEL ZAVALZA	<b>CERTIFIED FOOD HANDLER:</b> Noena Lopez	<b>EXP DATE:</b> 1/27/2014	<b>INSPECTOR:</b> Lee Johnson - 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 kitchen area is in need of more regular cleaning to remove accumulated grease and debris from the ventilation hood, refrigerator surfaces, walls, microwave interior, etc. Please clean all surfaces thoroughly and regularly.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Please repair the broken towel dispense in the restroom.

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

**Description/Corrective Action:** The prep refrigerator measured 45 F. Please adjust to maintain foods at 41 F or less at all times.

The True 3 door freezer has malfunctioned and food temperatures measured 44 F. All foods were moved to a functional chest freezer during inspection. Frozen food should be held around zero F.

**General Comments:**

All hot temperatures checked today were satisfactory (>135 F). All hand sinks were fully stocked.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>9/4/2012</u> <input type="checkbox"/> Potential Food Safety All Star:

*Manma Rodriguez*

Received By:

*Lee Johnson - REHS*

Agency Representative

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<b>FACILITY NAME:</b> MEXICAN FRESH GRILL	<b>BUSINESS PHONE:</b> (559) 992-1330	<b>RECORD ID#:</b> PR0007100	<b>DATE:</b> September 05, 2012
<b>FACILITY SITE ADDRESS:</b> 2111 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> DANIEL ZAVALZA	<b>CERTIFIED FOOD HANDLER:</b> Noena Lopez	<b>EXP DATE:</b> 1/27/2014	<b>INSPECTOR:</b> Lee Johnson - 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: None Noted

General Comments:

Reinspecton from 8/20/12 occurred today. The kitchen was noted to be much cleaner today. Please clean regularly to maintain. The paper towel dispenser in the restroom has been repaired.

The reach in freezer and prep refrigerator still require repair. The parts will reportedly be installed today. Please call our office once the units have been repaired.

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

Received By:

Lee Johnson - REHS

Agency Representative

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