



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

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEXICAN FRESH GRILL	BUSINESS PHONE: (559) 992-1330	RECORD ID#: PR0007100	DATE: November 07, 2011
FACILITY SITE ADDRESS: 2111 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DANIEL ZAVALZA	CERTIFIED FOOD HANDLER: Noena Lopez	EXP DATE: 1/27/2014	INSPECTOR: 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Hood filters are in need of cleaning. The operator stated the are aware and are in the process of cleaning the hood.

The two door refrigeration prep unit, both doors on the unit requirte repair. The owner is aware of the issue and has ordered the correct parts for the refrigeration unit. The unit was measured at 41°.

Stand-up refrigeratio unit in the back was noted with excessive condensation/liquid on the insdie bottom of the unit. Please clean and repair.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Large batch of beans was noted cooling is a plastic food grade bucket in the stand up refrigeration unit. Temperature of the beans was measured at 75°F. The operator stated the beans were cooked earlier in the day. To help facilitate rapid cooling of large batch cooked items foods must be transfered to shallow metal pans no more than four inches deep. Other methods can be used for rapid cooling of large batch cooked foods such as, a blast chiller, using ice paddles while stiring the items, or by embedding the items in an ice bath.

General Comments:

Restroom and handwash sinks were noted fully stocked today.

Hot holding temperatures were noted above 135°F.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Troy Hommerding-REHS

Agency Representative

Received By: _____

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEXICAN FRESH GRILL	BUSINESS PHONE: (559) 992-1330	RECORD ID#: PR0007100	DATE: April 15, 2011
FACILITY SITE ADDRESS: 2111 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: DANIEL ZAVALZA	CERTIFIED FOOD HANDLER: Noena Lopez	EXP DATE: 1/27/2014	INSPECTOR: Lee Johnson - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

All violations from the March 2011 report have been corrected. All sinks were fully stocked, and the salad bar measured 36F. Thank you.

Please continue to maintain all hand wash sinks fully stocked with liquid soap and paper towels at all times.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Mamma Rodriguez

Received By:

Lee Johnson - REHS

Agency Representative

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