



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: December 10, 2009
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. 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:

All issues from last week's inspection have been corrected. 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:

Alma Ceja

Received By:

Lee Johnson - 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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEXICAN FRESH GRILL	BUSINESS PHONE: (559) 992-1330	RECORD ID#: PR0007100	DATE: December 03, 2009
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: 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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: All hot foods must be held hot (>135F) either in the 3 bin heat unit, or on the grill. Two different types of cooked meats were noted not being heated. Keep all food that is intended to be served hot hot at all times.

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

Description/Corrective Action: No liquid hand soap was available at either the front hand sink or the rear sink. No paper towels were available at the front sink. Adequate soap and paper towels must be available at all times for thorough hand washing.

General Comments:

All cold temperatures checked today were satisfactory.

Reinspection will occur in one week to verify that all hand wash sinks are fully stocked and that all hot foods are being held hot. Failure to comply at that time will require additional inspection, for which you will be bill \$210 per inspection.

Thank you.

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): <u>12/10/2009</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Lee Johnson - 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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEXICAN FRESH GRILL	BUSINESS PHONE: (559) 992-1330	RECORD ID#: PR0007100	DATE: April 01, 2009
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: 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: No paper towels were available at the hand wash sink. These were provided during inspection. Thank you.

General Comments:

All hot and cold temperatures checked today were satisfactory. The facility is clean and well maintained. Note: Your Food Safety Certification will expire in May 2009 and must be renewed before then. 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: _____

Lee Johnson - 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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEXICAN FRESH GRILL	BUSINESS PHONE: (559) 992-8690	RECORD ID#: PR0007100	DATE: March 18, 2008
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: 5/16/2009	INSPECTOR: Lee Johnson

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: No soap was present at the hand wash sink, and the paper towel dispenser is not functional. Soap must always be available, and the paper towel dispenser must be repaired to function consistently. The sink was also being used to temporarily store dirty kitchen utensils. The hand wash sink must be used ONLY for washing hands.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Raw shell eggs were noted stored in the reach in refrigerator above ready to eat food, which could be contaminated if any of the eggs break. Raw eggs and meat must be stored on the bottom shelf.

General Comments:

No steam table is present. All hot foods are currently being kept on top of the grill. Installation of a steam table is highly recommended. All hot and cold food temperatures checked today were appropriate (<41/>135F).

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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Muelhas Lopez

Signature:

Lee Johnson

Environmental Health Officer

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