



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: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: February 07, 2012
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD HANDLER: AMY GOMEZ	EXP DATE: 6/13/2016	INSPECTOR: Luis Flores

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 hot and cold food temperatures monitored today were satisfactory. The operation is implementing a daily temperature monitoring program with all hot, cold, and final cooking temperatures being logged daily to ensure food safety compliance.

The food facility was observed to be in satisfactory operational condition during this inspection.

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

Amy Gomez

Received By: _____

Luis Flores

Agency Representative _____

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: June 29, 2011
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD HANDLER: ROSA ZAMORA	EXP DATE: 9/11/2011	INSPECTOR: Yatee Patel - 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 cold & hot holding foods & units were at the required temperatures.
Observed employees washing hands regularly.
Facility does take temperatures, however observed missing information & pages in the log. Please take temperatures daily & log them regularly.
Overall, the food facility appeared in satisfactory operational condition.
The food handling practice observed was very good.

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

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL POLLO LOCO #6013	BUSINESS PHONE: (559) 584-7265	RECORD ID#: PR0006735	DATE: September 15, 2010
FACILITY SITE ADDRESS: 142 S 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EL POLLO LOCO #6013	CERTIFIED FOOD HANDLER: ROSA ZAMORA	EXP DATE: 9/11/2011	INSPECTOR: Kimberly Marquez

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 hot, cold, and final cooking food temperatures monitored today were satisfactory.

Hand washing station and restroom's were fully stocked with soap, paper towels and hot running water.

Overall, the food facility appeared in satisfactory operational condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Michél Borrero

Received By:

Kimberly Marquez

Agency Representative

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