



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

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|---|--|---------------------------------|---|
| FACILITY NAME: FIGARO'S MEXICAN GRILL | BUSINESS PHONE: (559) 583-0589 | RECORD ID#: PR0006876 | DATE: March 21, 2012 |
| FACILITY SITE ADDRESS: 150 N 12TH AVE 109 | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: RAFAEL FIGUEROA | CERTIFIED FOOD HANDLER: MAURIO RUBIO | EXP DATE: 11/8/2012 | 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: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed large pan of rice covered in walk in refrigerator noted at 100F and was prepared four hours ago. Please practice proper cooling: Potentially hazardous food shall be cooled rapidly to 70F within 2 hours and from 70F to 41F or below within 4 hours.

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

Description/Corrective Action: Observed raw chicken stored above raw beef in line drawer. Please place raw chicken on bottom line door to prevent cross contamination.

General Comments:

- Observed all hand sinks fully stocked with hot water, soap and paper towels.
- Observed dish machine noted at 100 ppm Chlorine.
- Observed cold holding at 41F and below and hot holding at 135F and above at time of inspection.
- Restrooms clean and in good condition.
- Observed all employee's with a food handler card at time of inspection.

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| 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: |

Received By:

Kimberly Marquez

Agency Representative

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



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| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: FIGARO'S MEXICAN GRILL | BUSINESS PHONE: (559) 583-0589 | RECORD ID#: PR0006876 | DATE: July 15, 2011 |
| FACILITY SITE ADDRESS: 150 N 12TH AVE 109 | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: RAFAEL & SARA FIGUEROA | CERTIFIED FOOD HANDLER: MAURIO RUBIO | EXP DATE: 11/8/2012 | INSPECTOR: Susan Lee-Yang - 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: Rice on the steam table was noted below 135°F. Ensure all reheated food products are properly reheated to 165°F before placing onto the steam table. Once on the steamtable, the food product must maintain at least 135°F at all times.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Chlorine sanitizer for dishwasher was noted at 0 ppm. Call for service and ensure sanitizer is at least 50 ppm. For the meantime, manual sanitizing of all dishes must occur until the sanitizer for the dishwasher is repaired.

General Comments:

Restroom and hand wash station had hot water, soap, and paper towels.


Observed employees conducting proper hand washing procedures.

All cold holding units were noted at or below 41°F.

Beans and carne asada on the steamtable were noted above 135°F.

Facility is clean and well maintained.

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| 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: |

Received By: 

Susan Lee-Yang - REHS
Agency Representative

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| | | | |
|---|--|---------------------------------|---|
| FACILITY NAME: FIGARO'S MEXICAN GRILL | BUSINESS PHONE: (559) 583-0589 | RECORD ID#: PR0006876 | DATE: January 24, 2011 |
| FACILITY SITE ADDRESS: 150 N 12TH AVE 109 | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: RAFAEL & SARA FIGUEROA | CERTIFIED FOOD HANDLER: MAURIO RUBIO | EXP DATE: 11/8/2012 | 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:

Hand wash stations were fully stocked with soap, paper towels and hot running water at time of inspection.


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

Steak was noted at 165° F located by cook line.

Chopped tomatoes were noted at 40° F by prep area.

Overall, the food facility appeared in good operational condition.

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| 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: |

Received By: 

Kimberly Marquez
Agency Representative

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