



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL FRIJOLITO RESTAURANT	BUSINESS PHONE: (559) 836-3110	RECORD ID#: PR0009706	DATE: December 21, 2018
FACILITY SITE ADDRESS: 429 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOSE A. VALENCIA AVILA	CERTIFIED FOOD MANAGER: JOSE VALENCIA	EXP DATE: 7/4/2020	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: None Noted

General Comments:

All items from the previous inspection have been corrected.

Hood has been professionally steam cleaned (12-17-18), kitchen floors, walls and ceiling have been cleaned, new back splash was observed installed behind the mop sink. Customer restroom has hot water. Back shelving was observed cleaned.

Thank you.

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:

Elizabeth M

Received By: _____

Troy Hommerding-REHS

Agency Representative

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Elizabeth M

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL FRIJOLITO RESTAURANT	BUSINESS PHONE: (559) 836-3110	RECORD ID#: PR0009706	DATE: December 11, 2018
FACILITY SITE ADDRESS: 429 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE A. VALENCIA AVILA	CERTIFIED FOOD MANAGER: JOSE VALENCIA	EXP DATE: 7/4/2020	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: Wall behind the mop sink is dilapidated and requires repair. Today a plastic garbage bag was observed hanging between the wall and mop sink acting as a back splash to protect the wall. Please repair the wall and add a proper back splash, for example FRP, Stainless Steel or tile.

Additionally, the area under the mop sink must be cleaned.

The exhaust hood in the kitchen was observed with excessive grease accumulation. The exhaust hood must be professionally steamed cleaned.

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

Description/Corrective Action: Customer restroom did not have hot water for hand washing. The employee restroom and kitchen utensil washing sink both did have an adequate hot water supply. Please correct the customer restroom immediately, the restroom must have adequate hot water for proper hand washing.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Rodent droppings were observed on the bottom storage shelf. Please contact a professional pest control company to service the facility. Please keep all service receipts as proof of service.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: One staff member does not have a current California Food Handlers Card. This person has 30 days to obtain the certification.

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

Description/Corrective Action: The kitchen area was observed with excessive grease build up and old food debris on the walls. All food prep areas must be thoroughly cleaned and sanitized, on a regular basis.

General Comments:

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OWNER NAME: JOSE A. VALENCIA AVILA	CERTIFIED FOOD MANAGER: JOSE VALENCIA	EXP DATE: 7/4/2020	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.

Employee restroom was observed properly stocked today.

All hot holding temperatures on the steam table measured above 135°F All cold holding temperatures measured at or below 41°F

Please correct all violations noted today. A re-inspection will be conducted on or after 12-21-18. One re-inspection is conducted free of charge, if further re-inspections are required you will be invoiced \$225.00 for each subsequent re-inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 12/21/2018

Potential Food Safety All Star:

Nora Vargas

Received By:

Troy Hommerding-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL FRIJOLITO RESTAURANT	BUSINESS PHONE: (559) 836-3110	RECORD ID#: PR0009706	DATE: May 03, 2018
FACILITY SITE ADDRESS: 429 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JOSE A. VALENCIA AVILA	CERTIFIED FOOD MANAGER: JOSE VALENCIA	EXP DATE: 7/4/2020	INSPECTOR: Vikram Manke

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:

This inspection was conducted to confirm compliance with the violations issued on April 05, 2018. The smaller dining section has been converted into food storage/handling area. The three door refrigerator, freezer, and dry food products have been moved to the newer section of the food facility. The facility was very organized. The expansion meets the demands of this restaurant and makes it possible for food operators perform food vending operations in a safe manner.

The following were observed during inspection:

- Walls, ceiling, and floors of the kitchen area were clean and free of dust/debris.
- Exhaust hood was observed clean and free of any grease.
- Temperature of rice in the hot holding unit was measured above 135 F.
- Cold water faucet in the women's restroom has been repaired.
- All employees have obtained food handler's card.

All violations noted in the previous inspection report have been complied with. Thank you for fixing all the issues.

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:

Ma. Guadalupe Diaz

Received By:

Vikram Manke

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL FRIJOLITO RESTAURANT	BUSINESS PHONE: (559) 836-3110	RECORD ID#: PR0009706	DATE: April 05, 2018
FACILITY SITE ADDRESS: 429 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOSE A. VALENCIA AVILA	CERTIFIED FOOD MANAGER: JOSE VALENCIA	EXP DATE: 7/4/2020	INSPECTOR: Vikram Manke

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Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: A freezer has been placed in the customer dining area. The dining area was also used for storage of food and mop bucket. This practice is not allowed under CHSC. Half - eaten package of "Funyuns" snack was observed adjacent to cut vegetables. Instruct employees to consume drinks and snacks outside kitchen.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Chicken was being thawed in a round plastic container on the counter across from the freezer at room temperature. Menudo meat was being thawed in the big round bucket on the floor near the exterior back door. These thawing methods are not allowed under California Health & Safety Code (CHSC).

This violation was also noted in the last inspection report. Operator was educated on four proper ways to thaw meats.

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

Description/Corrective Action: Walls and ceilings in the kitchen area were not clean. The kitchen area was observed in disorganized state. Exhaust hood had settled grease inside. Please clean exhaust hood. This violation was also noted in the last inspection report.

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

Description/Corrective Action: Many food containers in the refrigerator were missing lids or proper covering. In addition, these containers were stacked on top of each other such that the food in the lower container touched the bottom of the container stacked above it.

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

Description/Corrective Action: Temperature of the rice was measured at 116 F. Rice were observed to be contained in a plastic container which was placed in the metal container of the hot holding unit. On notification, the operator transferred rice into the metal container of hot holding where proper temperature could be reached.

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

Description/Corrective Action: The cold water faucet in the women's restroom was missing. Only hot water faucet was working. Please provide a cold water faucet at the handwashing station.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

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