



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR5 (500-750)

Facility Name		Facility Address		City/State		Zip Code	
BAJA FRESH		25712 WARD DR		KETTLEMAN CITY, CA		93239	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
BAHNAM SHIRALIAN		5592772828		68016		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		7/22/2025	Follow-up Inspection		PR0009163		6/1/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

This 1st follow up inspection is conducted for reopening of the facility.

Hot water temperature at 3 compartment dishwash sink noted above 120F. The facility uses adequate sanitizer levels using Quaternary sanitizer. Test strips noted at the facility. Facility is ok to reopen after the water temperature reached adequate levels.

The facility ventilation hood system needs cleaning and is noted with fumes and grease accumulation. The prep line refrigeration unit also needs to be repaired. The temperature of the unit noted inadequate.

A 2nd follow up (Billed) will be conducted within 30 days to observe continued compliance.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **7/22/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**



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Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
BAHNAM SHIRALIAN		5592772828		67736		Fail	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		7/21/2025	Routine Inspection		PR0009163		6/1/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

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Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	3 compartment dishwasher sink running hot water temp noted at 115F. This water temperature for dishwashing is inadequate and grounds for immediate facility closure. The hot water temperature needs to be able to reach 120F or above for adequate dishwashing processes.	



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has none handwash sink.

3 compartment dishwasher sink running hot water temp noted at 115F. This water temperature for dishwashing is inadequate and grounds for immediate facility closure. The hot water temperature needs to be able to reach 120F or above for adequate dishwashing processes.

Ansul ventilation hood noted with grease buildup on the vents. Clean the ventilation hood system as required to prevent buildups. These builds on the vents in the system can lead to a grease fire if not cleaned regularly.

All refrigeration units measured noted below 41F. Walk in noted below 41F. Food noted covered and labeled.

Food Manager Certification available on site for review. Current and Active.

Maintain a general level of cleanliness. Clean all equipment after use to avoid cross contamination.
Facility noted pest free and pest control conducted on a monthly basis.

The facility is asked to close until the violation is resolved. Please call 559-584-1411 when ready to open . Office hours between 8 AM - 4 PM.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **7/21/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**



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BAJA FRESH	25712 WARD DR	KETTLEMAN CITY, CA	93239	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BAHNAM SHIRALIAN	5592772828	53846	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Jesus Crespin	1/31/2025	Routine Inspection	PR0009163	6/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

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Violation Status	Violation Code	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	

Repairs to grill were observed while food was being cooking on the grill. Do not cook food on grill while grill is being repaired to prevent contamination of food.

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Overall Inspection Comment:

A routine food inspection was done at the Baja Fresh in Kettleman City, CA on January 31, 2025. The manager in charge Byron Cordon gave consent to inspect the facility.

All hand wash sinks were stocked with soap, and paper towels. Water dispensed from all hand wash sinks reached a temperature of 100F. All sinks were clean of debris, and were not obstructed.

3-Compartment sink was set up correctly. Facility uses quatinary ammonia for sanitization. Quatinary ammonia concentration test strips were available. Water dispensed from the 3-Compartment sink was temperatured at 120F.

Walk-in refrigerator reached a temperature below 41F. All food was stored 6 inches off of the ground, and was organized appropriately according to California retail food code.

The Prep line refrigeration units were temperatured below 41F. The prep line hot holding units were temperatured above 135F. Chicken was temperatured to be above 135F.

The vent hood was free of grease and was serviced August of 2024.

All soda nozzles in facility were clean and free of debris. All drains were unclogged and free of debris.

Food managers certificate was reviewed and valid through 2028.

Please be sure to cover all food when the item is not in use.

Please be sure to regularly measure the quatinary ammonia concentration in the 3-compartment sink so that the minimum concentration is 200PPM.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/31/2025**

Phone:

Email: **Jesus.Crespin@co.kings.ca.us**