



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: CHALIO'S KETTLEMAN	BUSINESS PHONE: (559) 707-1093	RECORD ID#: PR0010815	DATE: November 21, 2022
FACILITY SITE ADDRESS: 33225 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIO CARRILLO	CERTIFIED FOOD MANAGER: Alba Perez	EXP DATE: 7/19/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed the paper towel dispenser to be empty. A full paper towel roll was observed on the counter, please restock the dispenser properly to ensure proper hand washing technique.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Observed extra equipment and miscellaneous items in the back storage room. Please discard all items in the back storage room if they are not utilized.

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

Description/Corrective Action: Observed the sanitizer bucket in the back storage room to be at 0 ppm (chlorine), please rectify and ensure the sanitizer level is at 100 ppm sanitizer.

Observed food, grease, and debris accumulation in the hood area. Specifically adjacent and underneath the equipment, and on the stainless steel backsplash. Please clean and sanitize the hood area as soon as possible. The hood was last serviced on 7/23/20, the service is overdue as grease accumulation and burnt marks were present. Please schedule an appointment to have the hood serviced as soon as possible. Also, pots of grease were observed uncovered on the floor adjacent to the hood area. This is not an approved method to store used grease, as it can also attract pests. Please cover all pots and pans immediately and dispose of used grease regularly to prevent pest attraction.

The hood area needs to be cleaned and maintained daily to prevent pest attraction and cross contamination.

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

Description/Corrective Action: Repeat Violation: The ice scoop was observed resting within the ice machine bin. The scoop cannot be stored permanently in or resting on the ice bed. Please rectify this issue immediately.

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

Description/Corrective Action: Observed food uncovered in all freezer units/ refrigeration units throughout the facility. All food must be covered at all times in these units to prevent cross contamination. Also, some food items in these units were observed to be stored in grocery produce bags. Food grade bags will need to be utilized (e.g. ziploc bags) from now on.

Observed the freezer in the back adjacent to the food prep sink to have an excessive amount of ice, food and liquid debris build up. Please clear, clean, and sanitize this unit to prevent cross contamination.

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



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

Description/Corrective Action: Observed the hand washing sink to have dirty utensils. Hand washing sinks must only be used for washing hands and not cleaning or storing dirty utensils.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were well maintained and clean.

The lobby was observed to be clean and well maintained.

The hot holding table obtaining chicken, beef, pork, etc. was functioning properly well above 135F.

All freezer units were functioning properly at 0F and below.

All refrigeration units were functioning properly at 41F and below.

Please correct the above noted violations in a timely manner. Contact the department should you have any questions.

Thank you for your time.

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

Alba Perez

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHALIO'S KETTLEMAN	BUSINESS PHONE: (559) 707-1093	RECORD ID#: PR0010815	DATE: December 10, 2021
FACILITY SITE ADDRESS: 33225 HUBERT WY	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIO CARRILLO	CERTIFIED FOOD MANAGER: Alba Perez	EXP DATE: 7/19/2026	INSPECTOR: Luis Flores - REHS

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Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: No digital probe thermometer was present for food temperature monitoring. The manager claimed she had taken the thermometer home and would bring it back.

Purchase additional probe thermometers and maintain at all times at the establishment to ensure this is not a repetitious issue.

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

Description/Corrective Action: There are two fluorescent light tube fixtures in the back storage room area. Each fixture has two light tubes installed. At the time of inspection, each light fixture only had one functional tube resulting in a low light level being provided. Replace the burned out tubes.

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

Description/Corrective Action: The ice scoop was observed resting within the ice machine bin. The scoop cannot be stored permanently in or resting on the ice bed. The scoop was placed on the storage hanger built into the ice machine.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: Approximately 3 - 4 lbs. of beef head meat held in the steam table was monitored at temperatures ranging between 107 F and 109 F. As a result, the meat was required to be disposed of. The meat was discarded in a trash can and denatured bleach sanitizer to prohibit use.

General Comments:

All monitored refrigeration temperatures were at or below 41 F.

Other than the discarded meat product due to non-compliance with required temperature holding requirements, all other potentially hazardous food products held in the steam table met the State Food Code temperature requirement of 135 F or above.

The men's restroom is currently out of order due to a wastewater plumbing issue. Consequently, the women's restroom is currently being utilized for both male and female use. The business operator plans to undertake needed corrective action on the matter.

Work on the listed deficiencies.

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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:

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