

Facility Name

CHALIO'S HANFORD

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 - GR4 (250-500)

Facility Address

133 N 11TH AVE

City/State

HANFORD, CA

Zip Code

93230

Owner/Operator		Facility Phone No.	Inspec	tion ID	Inspection Result	
PEDRO URIBE		5595875024	57396		Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection	•	Permit Licens	se	Expiration Date
Chaitanya Patel	ratel 3/11/2025 Routine Inspection PR0		PR0010057	R0010057 1/		
	•	•				
An inspection of your facility reve Regulations. A reinspection may per violation.						
NVO = No Violation Observed OUT =	Out of Compliance	e N/A = Not Applicable COS = Co	rrected On Sit	e UD = UD		
Violation Status	Gode	e		Observation		
FDA Food Code 2017						
□ NVO □ UD □ NA ☑ (OUT 22 - TIME AN	ND TEMPERATURE CONTROL F	OR SAFETY	- Proper		
and closing due to high usage According to the operator the Temperature in the bottom ar	se items are us	ed up within 4 hours.	·		opped ve	getables.
L NVO L UD L NA M (iring food preparation, storage, and		nation		
Multiple food prep as well as well as on the dry shelves. Could be food prep refrigeration notified this is not a proper st	ver all items aft unit - ham was	er use to prevent cross cont	amination.	·		



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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 one handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F.

Prep sink noted clean and with running hot and cold water.

Chlorine test strips were noted avialable to test for adequate disinfectant levels.

Ansul ventilation hood noted with minor grease buildup on the vents. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding food temperature for Beans, Rice, Soupy Beef, Soupy Pork, Carne Asada noted above 135F.

Walk in refrigeration units measured noted below 41F. make sure to store all items in the walk in refrigeration units aleast 4 inches off the ground and First In, First out method.

All CO2 tanks needs to be secured and chained to prevent fall.

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

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Received By:

Inspected By:

Multiple Action of the Action

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I

Date: 3/11/2025

Phone: 559-584-1411

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