



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
 Environmental Health Services  
 330 Campus Dr. Hanford CA 93230  
 Phone - 559-584-1411 Fax - 559-584-6040  
 Internet - www.countyofkings.com/health/ehs

### INSPECTION REPORT FOOD VENDING PERMIT - GR2 ( 12-100)

|                  |                 |                       |               |                   |                 |
|------------------|-----------------|-----------------------|---------------|-------------------|-----------------|
| Facility Name    |                 | Facility Address      |               | City/State        | Zip Code        |
| EL PATA SALADA   |                 | 13992 ADA ST #202     |               | ARMONA, CA        | 93202           |
| Owner/Operator   |                 | Facility Phone No.    | Inspection ID | Inspection Result |                 |
| MIGUEL RODRIGUEZ |                 | 5595303646            | 34436         | Needs Improvement |                 |
| Inspector Name   | Inspection Date | Purpose of Inspection |               | Permit License    | Expiration Date |
| Chaitanya Patel  | 4/12/2024       | Routine Inspection    |               | PR0011267         | 7/1/2024        |

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

| Violation Status   | Violation Code  | Observation |
|--|---|-------------|
| <b>FDA Food Code 2017</b>  |   |             |
| <input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT   | 15 - PROTECTION FROM CONTAMINATION - Food separated and protected               |             |
| <p>In the kitchen areas - Multiple containers in the cold storage in the food prep refrigeration unit were kept uncovered. Cover these containers to avoid cross contamination.</p> <p>In the walk in refrigeration unit - 3 containers were seen uncovered. Cover the containers to avoid cross contamination.</p>                                |   |             |
| <input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT   | 50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure      |             |
| <p>Hot water did not reach adequate temperature for dishwash sink and handwash sink in the bar area dish wash and handwash. Do not use this area for handwash or dishwash until this issue is resolved.</p> <p>Dishwashing sink needs to reach water temperature of 120F or above.</p> <p>Handwashing sink needs to reach temperature of 100F.</p> |   |             |
| <input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT   | 55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean |             |
| <p>Bar area - Handwash sink water is not draining properly into the indirect floor drain. There is water accumulation on the floors in the bar area. This issue is being corrected currently by a technician. Until this issue is resolved, do not use handwash sink.</p>  |   |             |



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**Overall Inspection Comment:**

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink in the kitchen area, restroom sink and dishwasher sink in the kitchen area were noted to be above 120°F.

Hand wash sink in the kitchen area was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate areas refrigeration units.

Hot holding temperatures for beans, carne asada, rice, chicken soup, red sauce and beef broth were noted to be above 135°F

Cold holding temperature in the food prep line for cheese, red salsa, tomatoes were noted below 41°F

Ventilation hood above the cooking area was noted with moderate grease buildup.

Food manager, certificate active and present on site.

General cleanliness in satisfactory condition.

Correct listed violations in adequate timeframe and a re inspection will be conducted.

ATTENTION: There are a total of 3 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: **4/12/2024**

Phone: **559-584-1411**

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



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**FOOD SAFETY EVALUATION REPORT**

|  |  |                                 |   |
|--|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>EL PATA SALADA            | <b>BUSINESS PHONE:</b><br>(559) 639-0763           | <b>RECORD ID#:</b><br>PR0011267 | <b>DATE:</b><br>August 26, 2022               |
| <b>FACILITY SITE ADDRESS:</b><br>13992 ADA ST #202 | <b>CITY:</b><br>ARMONA                             | <b>ZIP CODE:</b><br>93202       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>MIGUEL A. VALDEZ RODRIGUEZ   | <b>CERTIFIED FOOD MANAGER:</b><br>Celerina Sanchez | <b>EXP DATE:</b><br>7/9/2027    | <b>INSPECTOR:</b><br>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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed the sanitizer bucket above 200 ppm (chlorine). Please be sure sanitizer levels for chlorine are 100 ppm.

**Violation:** IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

**Description/Corrective Action:** Observed uncovered foods in all refrigeration units and the freezer unit. Please be sure all items are covered to protect against cross contamination.

Observed some food items in grocery store type bags. Please be sure to use food grade bags instead.

**General Comments:**

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restroom was in good condition and had hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F.

Freezer units were functioning properly at 0F and below.

Dry storage was well maintained. Of note, the operator stated that an additional storage rack is needed to place all dry storage items and for now the items are placed on racks. He also stated the ice machine still needs to be installed and for now ice is bought and stored in the freezer.

Hot holding temperature for all meats, chicken, pork, rice, beans, etc. were all above 135F. Please be sure to monitor this and to ensure safe food temperatures.

The lobby area was observed well maintained, clean, and in good condition.

The soda machine was clean and in satisfactory condition.

Please correct the above noted violations in a timely manner

Thank you for your time.

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



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|   |  |
|---|--|
| <b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL | <b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/><br><b>Reinspection Date (on or after):</b> <u>        </u> N/A<br><input type="checkbox"/> Potential Food Safety All Star: |
|---|--|

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Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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