Overall Inspection Comment:
A routine inspection was conducted and following was observed.

- Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
- Multiple hand wash sink was properly stocked with paper towels, soap, and running hot water.
- Sanitizer bucket under the front area handwashing sink noted above 200 PPM.
- Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units. Raw seasoned chicken in the refrigeration unit noted below 41°F.
- Hot holding temperatures for whole beans, refried beans, a soupy meat, rice and carne asada were noted to be above 135°F.
- Due to high quantity of foods being prepared, the facility uses chopped vegetables within 4 hours of removal from refrigeration unit according to the operator. The vegetables include tomatoes, lettuce, onions, red salsa and spicy red salsa.
- Ventilation hood above the cooking area was noted clean with no grease buildup.
- Food manager certificate active and present on site.
- General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
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 - GR7  (>1 mil)

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| Inspected By: |
| [Signature]

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/22/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FIGARO'S MEXICAN GRILL
BUSINESS PHONE: (559) 583-0589
RECORD ID#: PR006876
DATE: August 19, 2021

FACILITY SITE ADDRESS: 150 N 12TH AVE 109
CITY: HANFORD
ZIP CODE: 93230

OWNER NAME: RAFAEL FIGUEROA
CERTIFIED FOOD MANAGER: JORGE RAMOS
EXP DATE: 2/9/2021
INSPECTOR: Yatee Patel - 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]
Description/Corrective Action: All the manager food certifications are currently expired. Please have at least one employee per shift to re-new the certification. Email the certificated to our department in 30 days.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]
Description/Corrective Action: Observed shrimp that was thawing in stagnant water. Operator was asked to thaw all the frozen foods either in the walk-in or under cold running water in the prep sink. Violation was corrected on site.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Observed chicken stored above the salmon tray. Please avoid storing containers that contain poultry above any other foods to avoid accidental cross contamination.

General Comments:
All cold holding and cold holding foods were satisfactory.
All final cooking temperatures (chicken) was at 170F.
Sanitizer level in automatic dish washer was 50ppm of CL.
Over all food safety was satisfactory.

Thank you

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: ☒ Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Received By: Yatee Patel - REHS
Agency Representative

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