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 - GR4     (250-500)

Facility Name          Facility Address          City/State          Zip Code
MIKE’S GRILL           1734 N 10TH AVE         HANFORD, CA         93230

Owner/Operator          Facility Phone No.    Inspection ID    Inspection Result
MICHAEL MURRIETA       5598163014            25856            Pass

Inspector Name          Inspection Date        Purpose of Inspection    Permit License    Expiration Date
REHS INSPECTOR         11/29/2023           Routine Inspection        PR0009896        10/1/2024

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

Overall Inspection Comment:
Inspection on the date with Michael Murrietta. All refrigeration units maintained temperatures below 41°F. Food in hot holding areas
were maintained at 135°F or above. The hand wash sink was stocked with paper towels and soap. The water at the three
compartment sink reached a temperature above 120°F. The food manager safety certificate expires on November 12, 2026.

inspection conducted by Keith Jahnke

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

Signatures

Received By: 

Inspector Name: REHS INSPECTOR
Title: Environmental Health Officer
Date: 11/29/2023
Phone: 559-584-1411
Email: ehs@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

MIKE’S GRILL
1734 N 10TH AVE
MICHAEL MURRIETA
(559) 816-3014
December 05, 2022
HANFORD 93230

Evelyn Elizalde
ROUTINE INSPECTION

The following was observed during today's routine inspection:

All refrigeration units were at or below 41 F.
Three compartment sink had hot water at 120 F.
Hand wash station had hot water, paper towels and soap.
Restrooms had hot water, paper towels and soap.
Facility does not have a copy of an active food manager certificate. Please provide a copy of the certificate to our office within 30 days of this inspection.

The facility currently has an inactive permit due to a pending balance. The facility shall pay permit fees as soon as possible to prevent additional fees or permit suspension. Please contact our office regarding permit fees at 559-584-1411.

RESULTS OF EVALUATION:  X  PASS  [ ] NEEDS IMPROVEMENT  [ ] FAIL

Reinspection Required:  Yes:  [ ]  No:  X  Reinspection Date (on or after):  N/A

Potential Food Safety All Star:  [ ]

Evelyn Elizalde
Agency Representative

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