



## 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](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

Facility Name	Facility Address	City/State	Zip Code	
LA PLAYITA ISA RESTAURANT INC	128 S 11TH Ave	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
FERNANDO CORTEZ & OLGA AGUILAR	5595851258	36517	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	5/8/2024	Routine Inspection	EH-FDP-23-000066	3/1/2025

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:

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.  
Hand wash sink was properly stocked with paper towels, soap, and running hot water.  
Refrigeration units noted below 41°F. Meats and produce were stored in separate sections of refrigeration units.  
Cover all items that are not in use in the hot holding section as well as cold holding units and in the walk in refrigeration unit.  
Hot holding temperatures for beans, shredded beef and Grounded beef were noted to be above 135°F  
Cold holding temperature in the kitchen food prep line for tomatoes and cheese were noted below 41°F  
Ventilation hood above the cooking area was noted with some grease buildup. Clean the areas often to prevent grease buildup.  
Food manager, certificate active and present on site.  
There were a few water stains noted on the roof in the non cooking areas of the facility. Upon questioning, the operator mentioned there is some leaking during rainy seasons. Fix these leaks to avoid food contamination and roof panels falling.

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



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### INSPECTION REPORT

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **5/8/2024**

Phone: **559-584-1411**

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



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**OFFICIAL INSPECTION REPORT**

<b>FACILITY NAME:</b> LA PLAYITA	<b>BUSINESS PHONE:</b> (559) 589-9110	<b>RECORD ID#:</b> PR0003496	<b>DATE:</b> March 27, 2020
<b>FACILITY SITE ADDRESS:</b> 128 S 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> PUBLIC INFORMATION/EDUCATIOI
<b>OWNER NAME:</b> ELIGIO TAPIA	<b>Program Description:</b> 1107 - KINGS DPH COVID-19	<b>EXP DATE:</b> 6/16/2021	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

The items (if any) listed below identify the Health Code 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:** None Noted

**General Comments:**

The following were discussed with the owner/operator during today's visit:

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes:  No:  Reinspection Date (on or after): Not Specified

*Susan Lee-Yang - REHS*

Environmental Health Specialist

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