



## 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 - GR5 (500-750)

Facility Name		Facility Address		City/State	Zip Code
VALLE GRULLENSE BAR & GRILL		901 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MICHEL FAMILY, INC		5597728045	29377	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Isaac Coria	2/1/2024	Routine Inspection		PR0010050	1/1/2025

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

Violation Status	Violation Code	Violation Summary	Observation
<b>FDA Food Code 2017</b>			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed in cold and freezer storgae unit with multiple prepped food items not properly covered. Please ensure adequate sealing is placed on prepped food items.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	Three compartment sink did not have any sanitizer in any compartment, please ensure that dishes are properly washed and sanitized.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	20 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cooling time and temperature	Recorded salsa's above 40F, please ensure all cold food items are below 40F, or dispose of after 4hrs.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	Recorded rice and chicken below 135F, please ensure that food is capable of holding at 135F, or dispose of after 4hrs.	



## 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

#### FOOD VENDING PERMIT - GR5 (500-750)

<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed grease buildup on the hoods, please clean. Observed kitchen floors dirty and well as slippery, please clean.	
---	---	--	--

#### Overall Inspection Comment:

Observations from todays inspection:

Hand washing station water temperature reached 100F and was fully stocked.

Three compartment sink water reached 120F, sanitizer bucket at bar area had 100ppm of chlorine.

All food was 6 inches from the floor, but debris was present on floor.

A reinspection will take place in 2 weeks, please ensure all violations was resolved.

ATTENTION: There are a total of 5 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **Isaac Coria**

Title: **Environmental Health Officer**

Date: **2/1/2024**

Phone:

Email: **Isaac.Coria@co.kings.ca.us**



## County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - [www.countyofkings.com/ehs](http://www.countyofkings.com/ehs)

### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> VALLE GRULLENSE BAR & GRILL	<b>BUSINESS PHONE:</b> (559) 772-8045	<b>RECORD ID#:</b> PR0010050	<b>DATE:</b> September 23, 2020
<b>FACILITY SITE ADDRESS:</b> 901 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHEL FAMILY, INC	<b>CERTIFIED FOOD MANAGER:</b> Juana Partida	<b>EXP DATE:</b> 3/9/2021	<b>INSPECTOR:</b> Susan Lee-Yang - 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed several wall tiles missing behind the stock pot burners.  
Replace missing wall tiles.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed wall mounted paper towel dispenser at the kitchen hand wash sink removed from the wall. Employee stated there is a new paper towel dispenser available.  
Ensure the new paper towel dispenser is mounted to the wall.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed hood baffles accumulated with grease. Observed mildew accumulation on the interior of the ice machine and on the soda nozzle located in the bar.  
Routine cleaning is needed to ensure there is no accumulation.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Ambient temperature of cold prep unit storing meat and seafood located in front of the electrical breaker box was noted at 50F. Employees stated the breaker for the electrical outlet doesn't hold.  
Investigate the cause of the problem and ensure the cold prep unit is able to maintain 41F and below.

#### General Comments:

Other than noted, hand wash stations have hot water, soap, and paper towels.

Shredded chicken and rice on the steam table were measured above 135F.

Other than noted, cold holding units were measured at or below 41F.

Chlorine sanitizer for the dishwasher was measured at 50 ppm.

Observed all workers wearing face mask.

A copy of the unsigned report will be emailed to the owner. Please contact our office at 559-584-1411 if there are any questions.

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



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> VALLE GRULLENSE BAR & GRILL	<b>BUSINESS PHONE:</b> (559) 772-8045	<b>RECORD ID#:</b> PR0010050	<b>DATE:</b> September 23, 2020
<b>FACILITY SITE ADDRESS:</b> 901 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MICHEL FAMILY, INC	<b>CERTIFIED FOOD MANAGER:</b> Juana Partida	<b>EXP DATE:</b> 3/9/2021	<b>INSPECTOR:</b> Susan Lee-Yang - 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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

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