



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - <https://www.kcdph.com/ehs>

### INSPECTION REPORT

#### FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
ARSENIO'S MEXICAN RESTAURANT	410 N 11TH AVE STE 101	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
LOPEZ & SOLIZ INC	5597659070	61796	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	5/23/2025	Routine Inspection	PR0009879	2/1/2026

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	
A container of chicken, chili verde, and enchilada sauce was uncovered in the walk-in refrigerator. Please cover all food to prevent the possibility of cross contamination. The manager covered the food during inspection.		
<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	
Three CO2 cylinders were observed not chained or secured to the wall. CO2 cylinders must be secured to prevent the possibility of them falling down and causing injury or exploding. The manager chained the CO2 cylinders together to the wall during the inspection.		

#### Overall Inspection Comment:

Inspection on this date with Mario Trejo Rodriguez. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and warm water. Water at the three compartment sink reached the temperature above 120°F. Chlorine levels was 100 ppm in the sink and towel bucket. All refrigerators maintained a temperature of 41°F or less. Food in hot holding areas was maintained at 135°F (beans, meat, salsa) or above. Food was stored 6 inches above the ground. The food prep area, floors, and drains were clean. The hood and filters had no oil or grease buildup. The food handler certificate expires August 27, 2027.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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#### Signatures

Received By:

Marig

Inspected By:

A handwritten signature in black ink, appearing to be "K. G.", written on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/23/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**