



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

Facility Name		Facility Address		City/State		Zip Code		
LA BOTANA EXPRESS		227 E KINGS St		AVENAL, CA		93204		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
DAVID LOPEZ JIMENEZ			5593863037		79058		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel		10/1/2025	Routine Inspection		EH-FDP-24-000054		7/1/2026	

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	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	Three Comp Warewashing sinks were observed to have adequate water temperature. However, it was noted that the water temperature began to decrease after two minutes of continuous tap running. Therefore, it is recommended to monitor if a larger water heater is necessary to maintain a water temperature of 120°F throughout the dishwashing process. A follow up will be conducted within 14 days to observe compliance with the violation.	



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Overall Inspection Comment:

Routine Inspection Conducted and following observed;

Limited food prep facility serving ice creams and desserts. Also serving nacho cheese which is warmed and hot holding in the same unit.

Handwash noted with running hot water. Soap and Paper towels available.

Three Comp Warewashing sinks were observed to have adequate water temperature. However, it was noted that the water temperature began to decrease after two minutes of continuous tap running. Therefore, it is recommended to monitor if a larger water heater is necessary to maintain a water temperature of 120°F throughout the dishwashing process.

All Cold holding units at the Facility noted below 41°F. Items noted covered. Ice cream units noted with glass door lids for viewing.

General Cleanliness is noted at the facility.

A follow up will be conducted within 14 days to observe complaints with the violation.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/1/2025**

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

Phone: **559-584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____