



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
EL FRIJOLITO RESTAURANT		429 S SKYLINE BLVD		AVENAL, CA		93204	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
MARIA DIAZ-ARIAS		5593869896		76096		Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Evelyn Elizalde	9/16/2025	Routine Inspection		PR0010834		10/1/2025	

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
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	Observed one large compartment sink for ware washing utensils. It is recommended to install a three compartment sink at this facility.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed excess debris build up on the floors, walls and ceilings by the food preparation areas and dry food storage areas. Observed obstructed warewashing sink with kitchen utensils and cooking pots on the floor.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	56 - PHYSICAL FACILITIES - Adequate ventilation and lighting, designated areas used	Observed inadequate lighting by the food preparation area. Violation corrected on site.	



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Overall Inspection Comment:

The following was observed during today's routine inspection:

The warewashing sink had hot water at 120 F.

The refrigeration units were below 41 F.

Hot holding foods (beans, and carne asada) were above 135 F.

Dry foods was stored 6 inches above ground level.

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Evelyn Elizalde**

Title: **Environmental Health Officer III**

Date: **9/16/2025**

Email: **Evelyn.Elizalde@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: _____



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Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
MARIA DIAZ-ARIAS			5593869896		57576		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Chaitanya Patel		3/12/2025	Routine Inspection			PR0010834		10/1/2025

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Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Multiple foods items, dry as well as cooked were noted uncovered in the dry storage area, refrigerator and food prep areas. Cover all items to avoid cross contamination and/or pest damage.	



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Overall Inspection Comment:

Routine Inspection conducted and the following is observed.

The facility currently has a one compartment dishwashing sink. Running hot water temperature noted above 120F at the sink. It is recommended the facility change this sink into a 3 compartment sink or install a commercial grade dishwasher to follow the 3 steps of dishwashing. Facility will be given time to remedy this situation. According to the operator, the facility has always operated with one compartment sink. This sink is also used as a preparation sink.

Handwash sink in the food prep area noted to be stocked with paper towels, soap and running hot water temperature noted above 100F.

As mentioned above, the facility uses the one compartment dishwash sink as a food prep sink. Meat was noted in the sink that was defrosting. This is not a correct defrosting method. Acceptable methods include running water on top on frozen food, microwaving the food or moving food from the freezer into the refrigerator for defrosting.

Refrigeration units, not including reach in freezers noted at 42F. Operator was notified and temperature for refrigeration units not including freezers were changed to 39F. Use the First in, first out method for food storage and preparation.

Hot holding temperature for beans and carne asada noted above 135F.

Food manager certification for manager noted active and current. Posted at the facility.

General Cleanliness noted at the facility.

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

Signatures

Received By:

Ma. Guadalupe D.

Inspected By:

C Patel

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/12/2025**

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

Phone: **559-584-1411**