



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
LA PARRILLA MEXICAN GRILL & TAQUERIA		150 E HANFORD-ARMONA RD STE 2		LEMOORE, CA	93245
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
BRIAN LOPEZ		5598175240	54916	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
REHS INSPECTOR	2/7/2025	Routine Inspection		PR0010423	8/1/2025

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	
Some food items (carnitas and chile verde) on the steam table were only about 125°F. However, when the food was stirred, the temperature reached 140°F. Please remember to periodic stir food at the steam table to maintain temperature above 135°F.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	49 - UTENSILS, EQUIPMENT AND VENDING - Non-food contact surfaces clean	
The shelf above the three compartment sink has dust accumulating on it. Food containers are stored on the shelf, however, not directly on the shelf itself. This was cleaned and corrected on site during the inspection.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	
The faucet in the bathroom handle is loose making it difficult to adjust the hot and cold water and needs to be repaired. The operator has a new faucet that is ready to be installed and will be repaired as soon as possible.		

Overall Inspection Comment:

Inspection on this date with Sandy Lopez. The hand wash sinks in the kitchen and bathroom was stocked with hot water, paper towels and soap. Water at the three compartment sink reached the temperature above 120°F. Chlorine bleach is used as a sanitizer. Food in hot holding areas was maintained at a temperature of 135°F for above. The cooking area, including the hood was clean. Food was stored 6 inches above the ground. The ice machine was clean and ice scoops were stored in clean container.

Inspection conducted by Keith Jahnke, REHS

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



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Signatures

Received By:

A handwritten signature in black ink, appearing to be "Saper", on a light blue rectangular background.

Inspected By:

A handwritten signature in black ink, appearing to be "L. A.", on a light blue rectangular background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **2/7/2025**

Phone: **559-584-1411**

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