



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 - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code		
EL POLLO LOCO #6013		142 S 12TH AVE		HANFORD, CA		93230		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
EL POLLO LOCO #6013			7145995000		58556		Pass	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Chaitanya Patel		4/4/2025	Routine Inspection			PR0006735		9/1/2025

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

Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks located throughout the facility.

3 compartment dishwasher sink running hot water temp noted above 120F. Adequate levels of sanitizer noted in sanitizer compartment using the test strips provided at the facility.

Prep sink noted clean and with running hot and cold water.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. Labels also noted on tomato salsa with a 4 hour time marker to be used for time as temperature control. Labels also noted on foods stored in the walk in Refrigeration units.

All refrigeration units at the facility, measured noted below 41F.

Hot holding temperatures were taken for foods stored in hot holding during the inspection. Rice, Mashed Potatoes, Gravy, Beans noted above 135F in 2 separate hot holding areas. Grilled chicken, while being grilled noted above 165F.

Food Manager Certification available on site for review. Current and Active.

Marinatin a general level of cleanliness at the facility. Clean behind equipment, clean between spaces and crevices of equipment, clean the soda dispenser. Clean all equipment after use to avoid cross contamination.

Facility noted pest free and pest control conducted on a monthly basis. Reports were reviewed at the facility during the inspection.

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



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Signatures

Received By:

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Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/4/2025**

Phone: **559-584-1411**

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