

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 | |
|---|------------|--------------------|-----------------------|-------------|--------------------|-------------------|-------|--------------|------|
| CIRILA'S FILIPINO BISTRO, MARKET & BAKERY | | 245 E St | | | LEMOORE, CA | | | 93245 | |
| Owner/Operator | | Facility Phone No. | Inspec | spection ID | | Inspection Result | | | |
| CIRILA RAMIREZ | | | 5599244601 | 64636 | 64636 | | Pass | | |
| Inspector Name | Inspection | Date | Purpose of Inspection | | Permit License Exp | | Ехр | iration Date | |
| Evelyn Elizalde | 6/26/2025 | | Routine Inspection | | EH-F | DP-24-0 | 00058 | 7/1/2 | 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 | | | | | |
| | | Observed grease build up on kitchen hood. | | | |
| □ IN | 1 | Please have unit serviced to prevent grease fire. | | | |
| ☑ OUT | | | | | |
| □ _{N/A} | | | | | |



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| Overall Inspection Co | mment: |
|-----------------------|--------|
|-----------------------|--------|

The following was observed during today's routine inspection:

The three compartment sink had hot water above 120 F. Refrigeration units were below 41 F.

Hot holding foods in the food serving area were above 135 F.

Adequate lids/covers were available on flour containers.

The hand wash station had hot water, soap, and paper towels.

The facility has an active food managers certificate for Cirila Ramirez that expires on Sept. 13, 2029.

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

| ATTENTION. There are a total of 1 item(s) marked above in violation. Total Major Violations are 0. | | | | | | |
|--|--------------|--|--|--|--|--|
| | Signatures | | | | | |
| | Received By: | Inspected By: | | | | |
| | Crila | | | | | |
| | | Inspector Name: Evelyn Elizalde | | | | |
| | | Title: Environmental Health Officer III | | | | |
| | | Date: 6/26/2025 | | | | |
| | | 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: | | | |