



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 - GR3 (100-250)

Facility Name		Facility Address		City/State		Zip Code	
RESTAURANTE LA CARRETA LLC		829 SKYLINE BLVD		AVENAL, CA		93204	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
RESTAURANTE LA CARRETA LLC/ ALEJANDRO MONTOYA		5593860337		41376		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		7/11/2024	Routine Inspection		PR0009574		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	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	Food Manager certification is expired. Renew within 30 days. The Food manager certification was also expired during the last inspection.	
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	Reach in refrigeration unit is leaking on the inside. Temperature was noted at 51F. This is due to constant opening and closing according to the operator. Internal food Temperature measured at 43F. Operator was asked to move foods into another reach in unit or keep the unit closed until the temperature reaches below 41F.	



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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Hot holding temperatures rice was noted to be above 135°F. All other items are prepared as needed according to operator.
No cold holding foods were prepared. Produce is chopped and prepared as needed according to operator.
Ventilation hood above the cooking area was noted clean with minor grease buildup.
Food manager certificate on site is expired. Please provide an updated certificate within 30 days.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 2 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: **7/11/2024**

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: _____