



## 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                    | 72456          | Pass              |          |
| Inspector Name                       | Inspection Date | Purpose of Inspection         | Permit License | Expiration Date   |          |
| REHS INSPECTOR                       | 8/15/2025       | Routine Inspection            | PR0010423      | 8/1/2026          |          |

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

#### 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. All refrigerators maintained a temperature of 41°F or below. All food was covered. Food in hot holding areas was maintained at a temperature of 135°F or above. The food prep area, floors and drains were clean and free of debris. The hood and filter was clean and had no build-up of oil or grease. Food was stored 6 inches above the ground. The ice machine was clean and ice scoops were stored in clean container. The food handlers certificate expires on August 24, 2028.

Inspection conducted by Keith Jahnke, REHS

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

#### Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **8/15/2025**

Phone: **559-584-1411**

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