



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
CHALIO'S AVENAL		836 SKYLINE BLVD		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
ALMA MORA		5593869010	68657	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	7/28/2025	Routine Inspection		PR0009681	3/1/2026

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	In the Food Prep refrigtaion unit and a separate under table refrigeration unit - Containers of chopped vegetables and salsas noted uncovered. Cover all items in storage to prevent cross contamination. Hot holding display case and prep table unit - Cover all items when not in use to prevent cross contamination and prevent fly harborage area.	



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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 a handwash sink located in the food prep area. It was noted, during this inspection, there were some wash rags being stored in the sink. handwash sink should be kept clear and used only for handwashing purposes.

3 compartment dishwasher sink running hot water temp noted above 120F. Bleach used as sanitizer. Test strips not available.

Ansul ventilation hood noted with some grease buildup on the vents. The hood noted with some grease buildup. Clean regularly to avoid grease buildups. All items in the dry storage areas noted at least 6 inches off the ground.

Hot Holding temperature for Beans, Rice, Carne Asada, Beef in Red Sauce and chicken in the hot holding serve and display unit noted above 135F.

Cold holding temperatures of chopped and sliced tomatoes, onions, lettuce, cheese and sour cream noted below 41F in the food prep refrigeration line unit.

All refrigeration units measured noted below 41F. make sure to store all items in the walk in refrigeration units at least 4 inches off the ground and First In, First out method.

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

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

Facility noted pest free and pest control conducted on a monthly basis.

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

Signatures

Received By:

MARCELO

Inspected By:



Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **7/28/2025**

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

Phone: **559-584-1411**



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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: _____