



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 - GR5 (500-750)

Facility Name		Facility Address		City/State	Zip Code
LA MICHOACANA PLUS ICE CREAM PARLOR		1848 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MANUEL GONZALEZ		8189267390	64116	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
REHS INSPECTOR	6/20/2025	Routine Inspection	PR0011276	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

Violation Status	Violation Code	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	
The hand wash sink in the bathroom did not have paper towels. However, warm water and soap was available. Paper towels were replaced during the inspection.		
☐ NVO ☐ UD ☐ NA ☒ OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
Churros were observed, uncovered in the refrigerator. Please make sure all food and refrigerators is covered to prevent cross-contamination.		
☐ NVO ☐ UD ☐ NA ☒ OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	
An ice scoop was observed in the ice in the ice machine. Please make sure to store the ice scoop and a clean container to prevent the possibility of cross-contamination.		

Overall Inspection Comment:

Inspection on this date with Araceli Murillo. All refrigerators maintained a temperature of 41°F or below. The hand wash sinks in the kitchen were stocked with hot water, paper towels and soap. The water at the three compartment sink reached a temperature above 120°F. Chlorine bleach is used as a sanitizer. The food prep area, floors, and drains were clean. Food was stored 6 inches above the ground. Food in hot holding storage areas (corn & nacho cheese sauce) was maintained at a temperature above 135°F. The food safety certificate expires December 8, 2026

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 3 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

A handwritten signature in black ink, appearing to read "Angel", is written on a light blue rectangular background.

Inspected By:

A handwritten signature in black ink, appearing to read "K. Q.", is written on a light blue rectangular background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **6/20/2025**

Phone: **559-584-1411**

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