FOOD SAFETY EVALUATION REPORT

EL POLLO LOCO #6013
142 S 12TH AVE
HANFORD 93230

EL POLLO LOCO #6013
(559) 584-7265

SELMA GEBREGZIABIHE

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EL POLLO LOCO #6013
BUSINESS PHONE: (559) 584-7265
RECORD ID#: PR0006735
DATE: May 13, 2022

FACILITY SITE ADDRESS: 142 S 12TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: EL POLLO LOCO #6013
CERTIFIED FOOD MANAGER: ELVIA MORALES
EXP DATE: 10/7/2022
INSPECTOR: SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

Pest control reports were available for review, the last service date was on 4/20/22. No signs of pests were found during today's inspection.

All refrigeration units were functioning properly at 41F and below.

The freezer was functioning properly at 0F and below.

Food manager and food handler cards were available for review.

Final cooking temperature for grilled chicken was 219.7F.

All hot holding temperatures were well above 135F.

Please correct the above noted violations in a timely manner.

Thank you for your time.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Inspection Findings and General Comments:

This department received two complaints. One was an alleged complaint regarding a fly inside a salad bowl that was purchased by a customer on 11/5/21. The manager (Valerie Delapaz) was aware of the complaint and the Pest Control Service document stated that the facility was treated (11/10/21) for a large fly problem. The department reminded the manager to keep all foods covered and be diligent on physical contamination of foods. Pest Control shall be called as needed.

The second complaint was regarding personnel hygiene. The complaint alleged that the cook and other food handlers were not wearing their masks correctly and that the cooks were touching the masks with the bare hands and then handling foods. The manager was also aware of this complaint. The manager stated that she did approach the cooks regarding food safety and hygiene.

This department asked all the cooks/food prep employees to attend the food handler card class. A re-inspection will be done on or after 11/19/21.

If the department determines an on going complaint for food safety, the facility may be called into the office for an Administrative Hearing to access the situation.

Thank you

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES
Description/Corrective Action: The assistant manager did not have her food manager certification and all other employees at that time were not able to provide proof of the certification. This department will give 7 days for all food employees to obtain the proper food certification.

Violation: VERMIN INFESTATION
Description/Corrective Action: A few flies were observed during the inspection. The Pest Control Service was reviewed and the last service was done 11/5/21. It was noted that it was treated for fly infestation. This department asked the Assistant Manager to call the pest control next week for further review, and recommended installing a fly UV trap by the back door.
FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Reinspection Required Yes: No:  X  Reinspection Date (on or after)  N/A

Yatee Patel - REHS
Agency Representative

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