



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		51016		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
REHS INSPECTOR	12/6/2024	Routine Inspection		PR0011276		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			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	The hand wash sink in the bathroom, had soap and hot water. However, the paper towel dispenser was empty. The operator placed paper towels into the dispenser while I was doing the inspection.	



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Overall Inspection Comment:

Inspection on this date with Liliana Lopez. 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 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Liliana L

Inspected By:

KJ

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **12/6/2024**

Email: **ehs@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: _____