



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 - GR2 (12-100)

Facility Name		Facility Address		City/State	Zip Code
EL PATA SALADA		13992 ADA ST #202		ARMONA, CA	93202
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MIGUEL RODRIGUEZ		5595303646	56136	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	2/19/2025	Routine Inspection		PR0011267	7/1/2025

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	8 - PREVENTING CONTAMINATION BY HANDS - Hands clean and properly washed	Observed a food preparation Personnel go from washing dishes in the dishwashing sink (Cold water) to placing uncooked Beef on the grill without washing hands. Observed a food preparation personnel moving a box that was placed on the floor to another location and putting beef on the grill without washing hands. Hand wash needs to occur prior to touching PHF's(cook run cooked).
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	Bar Area - Water temperature for Handwash sink noted below 100F. (61F noted). Water temperature for dishwasher sink noted below 120F. (61F Noted). Bar area will be closed for use until the water temperature reach adequate levels. Kitchen Area - 3 Compartment dishwash sink running water temperature noted at 116F. According to the operator, this is due to constant use of hot water in the early hours for prep and cleanup. It was noted when the EHS officer first started the hot water tap, the water ran cold for some time before turing lukewarm. Dishwashing sink hot water temperature needs to reach a minimum of 120F for manual dishwashing sinks.
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	A reinspection will be conducted within 48 Hours to observe compliance with this violation.



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CO2 canisters located in the soda machine kitchen area needs to be chained and secured from falling.

Food pots noted in the mop sink. Mop sink needs to be utilized only for mopping and cleaning purposes.

Sanitizer strips to check for adequate chlorination for sanitation are noted absent at the facility.

Overall Inspection Comment:

Routine inspection for facility conducted.

Bar Area-

No running hot water noted for handwashing sink as well as dishwashing sink. This area will be closed until the water temperature for handwash reaches 100F minimum.

Kitchen Area -

Temperature for Beans, Rice, Carne Asada, Shredded Chicken, Shredded Beef noted above 135F in the hot holding area. Walk in refrigeration unit noted below 41F. All items must be placed at least 6 inches above ground the dry storage as well as refrigeration units.

Temperatures for Shredded lettuce, cheese, chopped tomatoes noted below 41F in the cold holding prep unit.

No Sanitizer test strips noted at the facility to check for adequate sanitation levels.
CO2 canisters need to be chained and secured to avoid tipping and falling.

A Follow up will be conducted within 48 Hours of this inspection to observe compliance with violations. The follow up inspection will be billed as a reinspection.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/19/2025**

Phone: **559-584-1411**

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



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Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
MIGUEL RODRIGUEZ		5595303646	34436	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	4/12/2024	Routine Inspection		PR0011267	7/1/2024

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.

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Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	
<p>In the kitchen areas - Multiple containers in the cold storage in the food prep refrigeration unit were kept uncovered. Cover these containers to avoid cross contamination.</p> <p>In the walk in refrigeration unit - 3 containers were seen uncovered. Cover the containers to avoid cross contamination.</p>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure	
<p>Hot water did not reach adequate temperature for dishwash sink and handwash sink in the bar area dish wash and handwash. Do not use this area for handwash or dishwash until this issue is resolved.</p> <p>Dishwashing sink needs to reach water temperature of 120F or above.</p> <p>Handwashing sink needs to reach temperature of 100F.</p>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
<p>Bar area - Handwash sink water is not draining properly into the indirect floor drain. There is water accumulation on the floors in the bar area. This issue is being corrected currently by a technician. Until this issue is resolved, do not use handwash sink.</p>		



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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink in the kitchen area, restroom sink and dishwasher sink in the kitchen area were noted to be above 120°F.

Hand wash sink in the kitchen area was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate areas refrigeration units.

Hot holding temperatures for beans, carne asada, rice, chicken soup, red sauce and beef broth were noted to be above 135°F

Cold holding temperature in the food prep line for cheese, red salsa, tomatoes were noted below 41°F

Ventilation hood above the cooking area was noted with moderate grease buildup.

Food manager, certificate active and present on site.

General cleanliness in satisfactory condition.

Correct listed violations in adequate timeframe and a re inspection will be conducted.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/12/2024**

Phone: **559-584-1411**

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