

# **Restaurant Bakery Permit Inspection Report**

Kings County Department of Public Health Environmental Health Services 330 Campus Dr. Hanford CA 93230 Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/health/ehs

# **INSPECTION REPORT**

Facility Name Fac		Facility Address			City/State			Zip Code	
EL BARBA NEGRA 2459		N 10TH AVE			HANFORD, CA			93230	
Owner/Operator		Facility Phone No.	Inspect	ction ID		Inspection Result			
JUAN CARLOS DIAZ		5595875047	37137	/137		Needs Improvement			
Inspector Name	Inspection Date	Purpose of Inspection		Permit License Expiration		iration Date			
Chaitanya Patel	5/14/2024	Routine Inspection		EH-FDP-23-000023 5/1/2		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.

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	2 - SUPERVISION - Certified Food Protection Manager						
No food manager certificate was seen posted or on site. After further questioning, the operator called the owner and the owner mentioned, he does have a food manager certificate but no other employees currently working have one. At least one person in facility at all times must have food manager certification. All other employees must have Food Handlers certification.							
□ NVO □ UD □ NA Ø OUT	50 - PHYSICAL FACILITIES - Hot and cold water available, adequate pressure						
Hot water temperature at 3 compared temperature must reach a minimu	artment dishwash sink only reached 110F. Accoridng to t Im of 120F at dishwash sink.	food safety code, water					
□ NVO □ UD □ NA ☑ OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean						
Ice Machine seen with beer bottle removing the bottles during the ir	s and water Bottle inside the ice machine. This was corrects and spection	cted on site with the operator					
-	nit had items lying on the floor. There were times observen n on the floor. Items needs to stored at least 6 inches off						



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#### **Overall Inspection Comment:**

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink above 100F. Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Dishwash sink water temperature reached only 110F.

Walk in Refrigeration units noted below 41°F. In the walk in freezer unit - Items were seen on the floor. Store all items at least 6 inches above ground in the refrigeration unit.

Cold holding temperature in the food prep line for tomatoes, lettuce, fish ceviche, avacado were noted below 41°F Ventilation hood above the cooking area was noted clean with some grease buildup on the system. Clean The area regularly to avoid grease buildup.

Facilty serves Oysters. Recipts were reviewed. It was noted this facility gets oysters from a approved source.

Food manager certificate not present on site.

General cleanliness in satisfactory condition.

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: 5/14/2024 Phone: 559-584-1411 Email: Chaitanya.Patel@co.kings.ca.us