

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>Boston House of Pizza</u>	DATE:	<u>Feb 2nd 2012</u>
ADDRESS:	<u>1770 N. 10th Ave - Hfd</u>		
OWNER/OPERATOR	<u>Roy Fialho</u>		
PHONE #:	<u>582-04946</u>	LIC PLATE #:	<u>334</u>
	<u>Permit #</u>	PROGRAM:	<u>1614</u>

- * Cold holding units measured 41°F and below for walk-in, Prep unit & reach-in.
 - * 2 Compartment sink used correctly. Soap & paper towel also available
 - * Thermometers available for use
 - * Delivery was just made - Sysco - Inventory was cold & inspected by operator
 - * Meat slicer was being used & there after cleaned & sanitized w/ bleach solution
 - * Clean freezer unit frequently.
 - * Employee restroom - OK
- OK to operate
- Thank you!

Inspector: [Signature] YATEE PATEL

Received by: (x) Silvia Escalante



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: April 07, 2011
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD HANDLER: DAVID ESCALANTE	EXP DATE: 1/25/2015	INSPECTOR: Liliana Stransky - REHS

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.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: Observed baked chicken (181° F) transferred to plastic containers and sealed with the lid before allowing it to cool down at room temperature. Please discontinue this practice. Small batches of chicken can cool down for 20 - 30 minutes before putting them away in the walk-in. We recommend the use of stainless steel containers instead of the plastic ones since the plastic containers trap in heat .

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: A digital probe thermometer is available, but does not appear to be in use. Monitor final cooking temperatures of potentially hazardous foods (i.e. baked chicken should cook to 165-F). Record temperatures on a daily basis.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The wooden shelves in the walk-in and back storage area should be replaced with stainless steel racks to allow for proper cleaning and sanitation of all work and food storage surfaces. The beer refrigeration unit has excess condensation on the floor. Repair any water line leaks and keep surface clean.

General Comments:

Cold holding temperatures were observed at or below 41°F.
Hand washing station was observed stocked with soap and paper towels.

Thank you!

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): _____ N/A
	<input type="checkbox"/> Potential Food Safety All Star:

And Ernie

Liliana Stransky - REHS

Received By: _____

Agency Representative

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: October 07, 2010
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD HANDLER: DAVID ESCALANTE	EXP DATE: 1/25/2015	INSPECTOR: Susan Lee-Yang - REHS

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.

Violation: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

- All preciously noted violations have been corrected.
- Observed hood baffles clean and free of debris.
- Observed two compartment sink sealed to the wall.
- Observed all food products stored off the ground.
- Observed canned pineapples and mushrooms removed from employee restroom.
- Front prep unit was noted at 38°F.

Thank you for your prompt cooperation in correcting the noted violations.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

David Escalante

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request