



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

<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (HFD)	<b>BUSINESS PHONE:</b> (559) 582-4489	<b>RECORD ID#:</b> PR0000334	<b>DATE:</b> January 11, 2010
<b>FACILITY SITE ADDRESS:</b> 1770 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA C. FIALHO	<b>CERTIFIED FOOD HANDLER:</b> DAVID ESCALANTE	<b>EXP DATE:</b> 2/9/2010	<b>INSPECTOR:</b> 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:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Remove dust debris build-up for the exhaust in the women's bathroom.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Please place crate of raw meat a minimum of 6" above the floor inside the walk-in.

**General Comments:**

Recommend replacing wooden shelves inside the walk-in with stainless steel ones that would allow for proper cleaning.

Refrigeration temperatures were below 41 °F .

Hand washing station had soap and paper towels.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Sour Pein*

*Liliana Stransky - REHS*

Received By: \_\_\_\_\_

Agency Representative

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



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<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (HFD)	<b>BUSINESS PHONE:</b> (559) 582-4489	<b>RECORD ID#:</b> PR0000334	<b>DATE:</b> June 30, 2009
<b>FACILITY SITE ADDRESS:</b> 1770 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA C. FIALHO	<b>CERTIFIED FOOD HANDLER:</b> DAVID ESCALANTE	<b>EXP DATE:</b> 2/9/2010	<b>INSPECTOR:</b> Yatee Patel - 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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** The facility did not have a probe-type thermometer on hand for food temperature monitoring. Purchase the required thermometer and maintain it onsite at all times.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed condensed water from the ceiling in the walk-in drip directly onto the uncovered tomatoes. The tomatoes were uncut. Cover ALL foods inside the walk-in to prevent cross contamination. Wash all the tomatoes before using.

**General Comments:**

- Be sure to remind all employees to wash their hands in between tasks.
- Use 10% bleach solution sanitize all utensils, especially the slicer that is used for raw meats & vegetables.
- All meats were separated in the walk-in from ready to-eat foods.
- All cold holding units measured satisfactory.
- Facility looks much cleaner & organized. Thank you.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*DJA Erulk*

Received By: \_\_\_\_\_

*Yatee Patel - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA	<b>BUSINESS PHONE:</b> (559) 904-5273	<b>RECORD ID#:</b> PR0006546	<b>DATE:</b> May 29, 2009
<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MARIA C. FIALHO	<b>CERTIFIED FOOD HANDLER:</b> LOUIS PEICHOTO	<b>EXP DATE:</b> 3/27/2012	<b>INSPECTOR:</b> 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Clean small refrigerator where dressing and jalapeno containers are stored.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Employees must not eat while they prepare food for public consumption. Employees must eat during breaks away from food prep areas. Please discontinue this practice.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Restock paper towels at hand washing station. None were observed.

**Violation:** IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Do not overfill food bins in refrigeration prep counter these foods are unable to maintain temperature if not placed inside the fridge. Operator corrected at time of inspection.

**General Comments:**

Correct the noted violations in a timely manner.  
Recommend: install air blowers at the entrance doors and/or UV lights to minimize fly problem.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Nicole Wiber*

*Liliana Stransky - REHS*

Received By:

Agency Representative

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