



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	<b>BUSINESS PHONE:</b> (559) 582-4489Ext. 904-5273	<b>RECORD ID#:</b> PR0006546	<b>DATE:</b> September 13, 2011
<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> LOUIS PEICHOTO	<b>EXP DATE:</b> 3/27/2012	<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: None Noted

**General Comments:**

Cold holding prep unit now holds 41° F and lower.  
Potentially hazardous foods now have been moved to the unit. Be sure it holds at 41°F or lower at all times.  
Monitor unit with digital thermometer daily. Keep temperature logs.  
OK to use.  
Thank you.

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

*Acehia Battencont*

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

*Yatee Patel - REHS*

Agency Representative

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



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<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 2ND+ FOLLOWUP INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> LOUIS PEICHOTO	<b>EXP DATE:</b> 3/27/2012	<b>INSPECTOR:</b> Yatee Patel - REHS

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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:**

The small reach-in unit was observed at 41F.

The larger pizza prep unit was observed at 61° F. This unit was emptied and will not be used until it is repaired. Call our department to verify before using it.

The large reach-in unit is only used for temporary storage of raw dough & pizza sauce. No other PHF'S are stored inside. Use only to temporary store during rush hours and keep the left overs inside the walk-in.

This re-inspection will not be a billable since the units will not be used until our department approves it. However, the next re-inspection will be assessed a charge of \$220 .

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

*Yatee Patel - REHS*  
\_\_\_\_\_  
Agency Representative

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<b>FACILITY SITE ADDRESS:</b> 208 N 12TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> LOUIS PEICHOTO	<b>EXP DATE:</b> 3/27/2012	<b>INSPECTOR:</b> Yatee Patel - REHS

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

**Description/Corrective Action:** Cold holding units (pizza storage unit, & pizza prep unit, and the salad bar reach-in) measured above 41F. Reach-in seals are missing.

**General Comments:**

Call our department when the units are being serviced.  
Re-inspection fees can be assessed by department head.  
Thank you.

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

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** 7/6/2011

Potential Food Safety All Star:

*Carli Betts*

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

*Yatee Patel - REHS*

Agency Representative

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