



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	BUSINESS PHONE: (559) 904-5273	RECORD ID#: PR0006546	DATE: January 28, 2010
FACILITY SITE ADDRESS: 208 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA C. FIALHO	CERTIFIED FOOD HANDLER: LOUIS PEICHOTO	EXP DATE: 3/27/2012	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Minimize bare hand contact with raw meats. Use a glove or serving utensil when preparing the steak sandwiches. These are prepared and then cooked in the oven. Keep the raw meat container covered inside the refrigerator.

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

Description/Corrective Action: Do not overfill food bins over prep refrigerator counter. These foods are not able to maintain appropriate temperature if they are not under constant refrigeration. This practice has been noted in previous inspections and must be discontinued.

General Comments:

Observed soap and paper towels at the handwash sink.
Cold holding temperatures were satisfactory.
Please correct the noted violations.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Mike White

Liliana Stransky - REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA	BUSINESS PHONE: (559) 904-5273	RECORD ID#: PR0006546	DATE: May 29, 2009
FACILITY SITE ADDRESS: 208 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MARIA C. FIALHO	CERTIFIED FOOD HANDLER: LOUIS PEICHOTO	EXP DATE: 3/27/2012	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 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:

Nircho Wiber

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA	BUSINESS PHONE: (559) 904-5273	RECORD ID#: PR0006546	DATE: November 21, 2008
FACILITY SITE ADDRESS: 208 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD HANDLER: LOUIS PEICHOTO	EXP DATE: 3/27/2012	INSPECTOR: Liliana Stransky

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

Description/Corrective Action: Place individual cups of ranch dressing above raw meat packages inside the walk-in. Clean and sanitize every work surface including floors and walls to remove old food debris. Also clean bloody residue in the reach-in refrigerator where meats are stored. Cover all condiment containers stored in the pizza pan refrigerator until these can be returned to the pizza prep unit that is currently nonfunctional.

General Comments:

Observed cold-holding temperatures (except for pizza prep unit) at or below 41°F. Hand washing facilities were observed with soap and paper towels. The restrooms were observed in sanitary condition.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Liliana Stransky

Received By:

Environmental Health Specialist

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