



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: PAPA MURPHYS TAKE & BAKE PIZZA	BUSINESS PHONE: (559) 582-9191	RECORD ID#: PR0005371	DATE: April 05, 2012
FACILITY SITE ADDRESS: 375 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ASHWINDAR KAUR	CERTIFIED FOOD HANDLER: ASHMEER SINGH	EXP DATE: 4/29/2012	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:

- Hadwash stations had hot water, soap, and paper towels.
- All cold holding units were noted at or below 41°F .
- In order to be nominated for the Food Safety All Star Award , the facility needs to implement a daily food temperature log.
- Employees have current CA Food Handler Cards.
- Facility is clean and well maintained.

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:
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Lindsey Sworath

Susan Lee-Yang - 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: PAPA MURPHYS TAKE & BAKE PIZZA	BUSINESS PHONE: (559) 528-9191	RECORD ID#: PR0005371	DATE: August 31, 2011
FACILITY SITE ADDRESS: 375 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ASHWINDAR KAUR	CERTIFIED FOOD HANDLER: ASHMEER SINGH	EXP DATE: 4/29/2012	INSPECTOR: 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: No thermometer available. Purchase a thermometer to measure food & equipment temperatures. Recommend a digital one.

General Comments:

All hot & cold food temperatures monitored today were satisfactory.
Hand washing stations were fully stocked.
Sanitizer level was at 50-100 ppm of CL in the 3 compartment sink.
The food handling practice observed was very good.
Overall, the food facility appeared in good operational condition.

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:

Lindsey Sworath

Received By: _____

Yatee Patel - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PAPA MURPHYS TAKE & BAKE PIZZA	BUSINESS PHONE: (559) 528-9191	RECORD ID#: PR0005371	DATE: January 07, 2011
FACILITY SITE ADDRESS: 375 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DAVID ANDREW	CERTIFIED FOOD HANDLER: DAVID C ANDREW	EXP DATE: 2/22/2011	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: None Noted

General Comments:

All cold holding temperatures were below 41 F.
Hand washing stations were properly maintained.
The facility was observed clean and orderly.

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:

a. Allina

Liliana Stransky - REHS

Received By:

Agency Representative

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