

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>Pizza Hut</u>	DATE:	<u>Feb 6th 2012</u>
ADDRESS:	<u>789 W. Lacey Blvd</u>		
OWNER/OPERATOR	<u>Cory Looney</u>		
PHONE #:	<u>532-0368</u>	LIC PLATE #:	<u>-</u>
		PROGRAM:	<u>1614</u>

- * Refill Paper towels & soap at the 3 compartment sink area.
- * Clean the dish machine area/room - food debris
- * Walls were prep unit is located needs to be cleaned daily. Sauce splashes observed.
- * Cold holding food temperatures were satisfactory.
- * Areas where tiles are missing needs to be repaired especially area where pizza proofing unit is.
- * Sanitizer food dishwasher - 50ppm of Cl.
- * Be sure all employees wear gloves & also wash hands in-between duties.

Needs Improvement.

Thank you

Inspector: [Signature] JATEL PATEL

Received by: [Signature]



County of Kings - Department of Public Health

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIZZA HUT #116028	BUSINESS PHONE: (559) 582-0368	RECORD ID#: PR0000604	DATE: December 10, 2010
FACILITY SITE ADDRESS: 789 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CALIFORNIA PIZZA LLC	CERTIFIED FOOD HANDLER: KARANPREET DHALIWAL	EXP DATE: 4/6/2013	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed food debris inside washed/sanitized dishes. Please place them elsewhere or put them upside down to avoid contamination.

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

Description/Corrective Action: Avoid putting cups inside the bin for the pizza prep station. Hang cups to avoid reaching inside to get cups and contaminating ingredients with bare hands.

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

Description/Corrective Action: Deep cleaning is still needed, including floors, walls, corners of floors, ceiling, shelves in the walk-in soda machine, dishwasher etc.

General Comments:

Facility still has room for improvement with cleanliness.

A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

Women's restroom has 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:

Yatee Patel - 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: PIZZA HUT #116028	BUSINESS PHONE: (559) 582-0368	RECORD ID#: PR0000604	DATE: June 03, 2010
FACILITY SITE ADDRESS: 789 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: MICHAEL J. STRUBERT/CALIFORNIA PIZZA LLC	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food safety certification must be faxed to the office by 6/11/10.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Repair air blower in women's bathroom or restock paper towel dispenser.

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

Description/Corrective Action: Improvement in the overall maintenance of the facility was noted. Deep cleaning/scrubbing of floors and surfaces is still needed in some areas, such as behind equipment and hard to reach places. Every workable area in the facility has to be cleaned and free of food debris to prevent potential vermin infestation.

General Comments:

The Department has once again received a complaint alleging improper maintenance of the facility. Today's follow-up inspection revealed improvement was made in the overall maintenance, and the operator has demonstrated efforts made in correcting prior violations. Please continue to improve.

An invoice for today's inspection will be sent at a later date.

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:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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