

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>Yarral's Pizzeria</u>	DATE:	<u>Feb 6th 2011</u>
ADDRESS:	<u>820 W. Lacey Blvd</u>		
OWNER/OPERATOR	<u>Elan Yarral</u>		
PHONE #:	<u>583-0955</u>	LIC PLATE #:	<u>—</u>
PROGRAM:	<u>1614</u>		

- * Replace light shield on top of oven.
 - * Place ice scoop in a dry clean storage container
 - * Cold holding temperatures were all at or below 41°F.
 - * Dish machine had 750ppm of Cl concentration
 - * Salad bar temp at 38°F.
 - * All employees are FHC certified.
 - * Hood filters are in need of steam cleaning. Operator had scheduled it for this week.
 - * Keep microwave clean to avoid vermin infestation
- Overall facility in good condition

Thank you.

Inspector:

A handwritten signature in cursive script, appearing to read "YATEE PATE".

YATEE PATE

Received by:

A handwritten signature in cursive script, starting with a plus sign (+) and followed by several loops.



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: ROUND TABLE PIZZA	BUSINESS PHONE: (559) 583-0955	RECORD ID#: PR0000615	DATE: May 17, 2011
FACILITY SITE ADDRESS: 820 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GLENN & MARSHA YARNAL	CERTIFIED FOOD HANDLER: GLEN YARNAL	EXP DATE: 10/27/2015	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed interior of ice machine with mildew accumulation. Please clean to prevent accumulation.

General Comments:

Observed hand wash station stocked with soap and paper towels.
All cold holding units were noted at or below 41° F.
Pepperoni in the salad bar was noted at 38°F.
Chlorine sanitizer for dishwasher and bucket were noted at 100 ppm.
Observed outside trash enclosure maintained.
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:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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: ROUND TABLE PIZZA	BUSINESS PHONE: (559) 583-0955	RECORD ID#: PR0000615	DATE: November 10, 2010
FACILITY SITE ADDRESS: 820 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GLENN & MARSHA YARNAL	CERTIFIED FOOD HANDLER: GLEN YARNAL	EXP DATE: 12/1/2010	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Chlorine sanitizer was not present in mechanical dishwasher. Please always have a concentration of at least 50 ppm in the dishwasher at all times. Operator is in process of obtaining service.

General Comments:

Temperature holding units were noted satisfactory.

Chlorine sanitizer buckets were noted at 100 ppm.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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



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: ROUND TABLE PIZZA	BUSINESS PHONE: (559) 583-0955	RECORD ID#: PR0000615	DATE: January 15, 2010
FACILITY SITE ADDRESS: 820 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GLENN & MARSHA YARNAL	CERTIFIED FOOD HANDLER: GLEN YARNAL	EXP DATE: 12/1/2010	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed faucet at hand wash station leaking water.
Please repair/replace faucet to prevent leak.

Observed hood light without protective cover.
Please replace missing shatterproof cover.

General Comments:

Observed restroom and hand wash sink fully stocked with soap and paper towels.

All cold holding units measured satisfactory today.

Soup measured at 182°F.

Potato salad and pepperoni on salad bar were noted below 41°F.

Chlorine sanitizer for dishwasher and bucket were noted at 100 ppm.


Overall, facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: 

Susan Lee-Yang - REHS
Agency Representative

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