



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 (LEM)	<b>BUSINESS PHONE:</b> (559) 924-9527	<b>RECORD ID#:</b> PR0000198	<b>DATE:</b> December 20, 2011
<b>FACILITY SITE ADDRESS:</b> 1180 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> JESUS ALMARAZ	<b>EXP DATE:</b> 6/10/2015	<b>INSPECTOR:</b> Veronica Santa Cruz-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:** The facility's hood has not been professionally cleaned in over a year. As a result, the hood must be serviced immediately.

All areas of the facility which include the dining area and areas near the oven and back pep area must be cleaned daily. The facility's dining area was observed with food debris from the night before and areas near equipment also had accumulated food debris. All areas must be cleaned daily to avoid vermin from potentially entering the facility.

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

**Description/Corrective Action:** The prep cold holding unit once again measured above 41°F. The ambient temperature on the bottom portion of the unit measured at 52°F. This unit was adjusted by the operator during the inspection. Please monitor this unit by checking the two thermometers our department provided. If the ambient temperature of this unit continues to measure above 41° F, the unit must be repaired immediately.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.

<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 type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Veronica Santa Cruz-REHS

Agency Representative

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

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<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (LEM)	<b>BUSINESS PHONE:</b> (559) 924-9527	<b>RECORD ID#:</b> PR0000198	<b>DATE:</b> April 22, 2011
<b>FACILITY SITE ADDRESS:</b> 1180 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
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**Violation:** IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

**Description/Corrective Action:** Observed raw meat being thawed at room temperature in a plastic bucket. There are only four ways to properly thaw which include:  
1) in a cold holding unit  
2) under cool running water  
3) in the microwave  
4) during the cooking process.

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

**Description/Corrective Action:** The cold holding prep unit measured at 45° F on the top portion of the unit and the bottom portion measured at 54°F. All cold holding units storing potentially hazardous foods must measure at 41° F. Please make sure to monitor all cold holding units and document the temperatures on a daily basis.

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

**Description/Corrective Action:** Observed bread that's used for bread crumbs uncovered and stored underneath equipment that's not intended for food use. Please cover the bread to prevent it from potentially becoming contaminated and store it in an area intended for food storage.

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

**Description/Corrective Action:** Food items (lettuce, raw meat) in the walk-in unit were observed being covered with plastic garbage bags. Please discontinue using plastic garbage bags to cover food. All food items should be stored in stainless steel containers with appropriate covers.

Please routinely clean the back prep area, especially work on cleaning the walls and floors.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Hand soap was not immediately made available in the back prep area. Please make sure to provide hand soap for this hand wash station.

**General Comments:**

Please work on correcting the noted violations. Thank you.

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