



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> February 26, 2010
<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> MARIA C. FIALHO	<b>CERTIFIED FOOD HANDLER:</b> T. LOURENCO	<b>EXP DATE:</b> 10/25/2010	<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:** Observed the soda nozzles with accumulated syrup debris. Please routinely clean the soda nozzles.

Also, the facility is in need of routine cleaning in the prep unit area/kitchen area.

**General Comments:**

Handwash station and the womens restroom were stocked with soap, paper towels, and hot water. Meatballs, pepperoni, and shredded cheese measured below 41°F in the walk-in unit. The unit used to temporarily store pizza dough measured at 41° F and the cold holding prep unit measured below 41°F.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Sony Lourenco*

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> August 26, 2009
<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> MARIA C. FIALHO	<b>CERTIFIED FOOD HANDLER:</b> T. LOURENCO	<b>EXP DATE:</b> 10/25/2010	<b>INSPECTOR:</b> Veronica Santa Cruz

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 floor drains, can opener, and floors with debns. Please routinely clean equipment and floor regularly.

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

**Description/Corrective Action:** The cold holding unit used to store pizza dough and pizza sauce measured at 50° F. Manager lowered the unit during inspection;however, this unit should be monitored. Unit should measure 41°F or below.

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

**Description/Corrective Action:** Observed meat, pizza sauce, and cheese left uncovered in walk-in unit. Please cover all food products at all times.

General Comments:

Handwash sink was stocked with soap, paper towels, and hot water. Walk-in unit measured at 41°F and the cold holding unit used to prep sandwiches measured at 41°F.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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:

*Tony Lourenco*

Received By:

*Veronica Santa Cruz*

Agency Representative

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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> February 24, 2009
<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> T. LOURENCO	<b>EXP DATE:</b> 10/25/2010	<b>INSPECTOR:</b> 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 hood filters with dust/oil accumulation. Please clean equipment on regular basis or as often as needed to prevent accumulation.

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

**Description/Corrective Action:** Observed a few meat products in walk-in refrigerator and front prep unit uncovered. Operator covered items during inspection. Please make sure food products are covered at all times.

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

**Description/Corrective Action:** Observed paper towels out at hand wash station. Please have paper towels fully stocked at all times.

**General Comments:**

Observed restrooms well maintained.

All, but one cold holding unit measured at or below 41° F.

The cold holding unit which stores prepared pizzas with marinara sauce and cheese measured 45° F. Noted to operator that if unit is to store any meat products, unit must be able to maintain 41° F or below.

Facility is in satisfactory operating condition.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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:

*Jong Fialho*

Received By:

Susan Lee-Yang - REHS

Agency Representative

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