



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) 528-9191	RECORD ID#: PR0005371	DATE: February 28, 2011
FACILITY SITE ADDRESS: 375 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ASHWINDAR KAUR	CERTIFIED FOOD HANDLER: KRISTIE STONE	EXP DATE: 10/12/2015	INSPECTOR: 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The "make line 2" prep cold holding unit ambient temperature measured at 48°F and bacon bits that were being stored on the upper portion of the unit measured at 44° F. The temperature logs were viewed today, and the logs revealed that the facility had issues with this unit this month. The manager onsite indicated that the unit was serviced and that the unit has been working correctly.

Make sure that when a unit is not holding at or below 41°F that the corrective action is documented in the food temperature logs. Also, it seems that the facility's cold holding units are set to defrost during the middle of the day/late afternoon. Please reset the facility's cold holding units to defrost at night when the facility is not operating. A thermometer was placed in this unit by our department; therefore, please monitor the temperature of this unit. If this unit does not store foods at or below 41°F, please have this unit reserviced and/or replaced.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units, except for the one noted, measured at or below 41°F.
Facility's food temperature logs were up-to-date.
Quat sanitizer in the three compartment measured at 200 ppm.

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): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

Kristie Stone

Received By: _____

Veronica Santa Cruz-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: PAPA MURPHY'S TAKE N BAKE	BUSINESS PHONE: (559) 925-9100	RECORD ID#: PR0005839	DATE: August 23, 2010
FACILITY SITE ADDRESS: 1060 LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ALLAN & EVE CURRIER	CERTIFIED FOOD HANDLER: EVE CURRIER	EXP DATE: 2/20/2011	INSPECTOR: 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station located by the register does not have a functioning cold water nozzle. Please repair or replace the cold water nozzle so that the hand wash station may have hot and cold water.

General Comments:

Cold holding units measured at or below 41°F.
Facility had up-to-date food temperature logs.
Restroom and hand wash stations were stocked with soap, paper towels, and hot water.

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): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
---	---

Veronica Santa Cruz-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: PAPA MURPHY'S TAKE N BAKE	BUSINESS PHONE: (559) 925-9100	RECORD ID#: PR0005839	DATE: January 29, 2010
FACILITY SITE ADDRESS: 1060 LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ALLAN & EVE CURRIER	CERTIFIED FOOD HANDLER: EVE CURRIER	EXP DATE: 2/20/2011	INSPECTOR: 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: None Noted

General Comments:

Handwash stations and restroom were stocked with soap, paper towels, and hot water.
All cold holding units measured at 41°F or below.
Observed facility very well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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