



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: PIZZA HUT #103201	BUSINESS PHONE: (559) 924-2000	RECORD ID#: PR0003538	DATE: October 19, 2011
FACILITY SITE ADDRESS: 1029 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CALPAC PIZZA LLC	CERTIFIED FOOD HANDLER: VANESSA R GAYETTA	EXP DATE: 6/3/2015	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 pizza prep cold holding as well as the stand up reach-in cold holding unit measured well above 41° F. The lower portion of the prep cold holding unit measured at 44°F and the upper portion of the unit measured at 49° F. The stand up reach-in cold holding unit measured at 60° F.

The manager of the facility indicated that a large order was received and as a result both units were left open to aid in the preparation of the order. The unit temperature logs were reviewed and according to the log, the temperature of both units measured below 41°F before the facility began preparing pizza .

If the temperature of any cold holding unit measures above 41°F, the unit must be serviced immediately and all food products must be transferred to a functioning unit.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
The chlorine mechanical dishwasher measured above 50 ppm.

During this inspection, it was mentioned that the facility may go through some remodeling. If there is a change in the facility's equipment or a structural change occurs, our department must be notified and plans must be submitted.

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 type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Veronica Santa Cruz-REHS
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 #103201	BUSINESS PHONE: (559) 924-2000	RECORD ID#: PR0003538	DATE: March 30, 2011
FACILITY SITE ADDRESS: 1029 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: CALPAC PIZZA LLC	CERTIFIED FOOD HANDLER: VANESSA R GAYETTA	EXP DATE: 6/3/2015	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: None Noted

General Comments:

This re-inspection took place to determine if the facility had their walk-in refrigeration unit repaired. At the time of this re-inspection, the walk-in ambient temperature measured at 39° F.

Chicken wings that were in the walk-in while the unit was not functioning correctly must be discarded. Also, the pepperoni and other meat products that were in the cold holding prep unit must be discarded as well.

The facility will be receiving product from the Hanford Pizza Hut in order to re-open for business. Please make sure each cold holding unit is checked daily and logged. If a unit is above 41° F, call someone to service the unit.

At this time, the facility may lift their temporary closure.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIZZA HUT #103201	BUSINESS PHONE: (559) 924-2000	RECORD ID#: PR0003538	DATE: March 30, 2011
FACILITY SITE ADDRESS: 1029 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CALPAC PIZZA LLC	CERTIFIED FOOD HANDLER: STEPHANIE GRAY	EXP DATE: 6/11/2015	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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: The facility did not have well maintained food temperature logs.

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

Description/Corrective Action: The walk-in refrigeration unit ambient temperature measured at 52°F. Sausage and cucumbers in this unit measured at 52°F. All of the potentially hazardous foods (meats) must be discarded from this unit.

The prep cold holding unit ambient temperature measured at 44°F.

The facility's temperature logs were not well maintained. The facility's unit temperature logs were last documented on March 27, 2011. Due to lack of documentation of the cold holding units and the units not functioning properly, all of the facility's potentially hazardous foods must be discarded. The food items that were in the prep cold holding unit came from the walk-in unit. Pepperoni's in the prep cold holding unit measured at 50° F.

General Comments:

As a result of the facility's walk-in refrigeration unit not functioning at 41°F or below, the facility has voluntarily shut down until the unit has been repaired.

When the facility has repaired the unit, please call our department to have a re-inspection take place. This re-inspection will be free of charge ; however, should subsequent re-inspections need to take place to obtain compliance, the facility will be assessed \$220 per inspection.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input checked="" type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): <u>3/30/2011</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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