



FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: PIZZA KING	BUSINESS PHONE: (559) 584-3341	RECORD ID#: PR0000270	DATE: January 13, 2010
FACILITY SITE ADDRESS: 13992 ADA ST 202	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: AMRIK SINGH	CERTIFIED FOOD HANDLER: IRENE DILLON	EXP DATE: 4/28/2011	INSPECTOR: Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was propted by a complaint alleging an employee inappropriately scratched himself and did not wash thier hands. Today's inspection will be a combined complaint and routine inspection for this facility. During the inspection today, the owner was present and stated he was unaware of the complaint until today. He stated only two other people work at this facility. At this time the complaint can not be validated due to lack of information.

Please correct all violations noted during today's inspection.

Restooms and handwash sinks were both properly stocked.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The following areas are in need of general cleaning, Milkshake mixer, microwave oven and back counter top area.

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

Description/Corrective Action: Both the prep refrigeration unit and stand up glass door refrigeration unit were measured above 41°F. Both units were adjusted today and rechecked, both measured below 41°F after adjusting the thernostat.

Reinspection Required: Yes: No: Reinspection Date (on or after): N/A

Amrik Singh

Troy Hommerding-REHS

Received By:

Environmental Health Specialist

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: PIZZA KING	BUSINESS PHONE: (559) 584-3341	RECORD ID#: PR0000270	DATE: September 09, 2009
FACILITY SITE ADDRESS: 13992 ADA ST 202	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMRIK SINGH	CERTIFIED FOOD HANDLER: IRENE DILLON	EXP DATE: 4/28/2011	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 THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed frozen meat thawing in room temperature. Please discontinue this practice. Proper thawing includes: placing frozen product under cool running water, in the refrigerator, or as a cooking process.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dry storage buckets and dough mixer with food accumulation. Please clean all equipments on regular basis after each use.

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

Description/Corrective Action: Pepperoni inside prep table was noted at 46°F. All cold holding units and cold potentially hazardous foods must maintain 41°F or below at all times.

General Comments:

Observed handwash station fully stocked with soap and paper towels.

Observed hood baffles clean and maintained.

Please correct noted violations in timely manner to prevent further enforcements.

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

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIZZA KING	BUSINESS PHONE: (559) 584-3341	RECORD ID#: PR0000270	DATE: March 03, 2009
FACILITY SITE ADDRESS: 13992 ADA ST 202	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AMRIK SINGH	CERTIFIED FOOD HANDLER: IRENE DILLON	EXP DATE: 4/28/2011	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed ice scoop stored in resting position on ice. Ice scoops are to be stored out of ice on a clear surface or bucket.

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

Description/Corrective Action: Observed soap in restroom out. Please have soap fully stocked at all times.

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

Description/Corrective Action: Observed hood filters with accumulated oil and dust. Please clean hood filters on a regular basis. (2nd notice)

General Comments:

Observed hand wash station fully stocked with soap and paper towels.

Facility needs to thoroughly clean all equipments, including walls and ceiling on a routine basis.

Please make sure all violations are corrected by next routine inspection to avoid further enforcement.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Amrik Singh

Susan Lee-Yang - REHS

Received By:

Agency Representative

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