



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code	
M AND H PIZZA INC.DBA MOUNTAIN MIKE'S PIZZA		820 W LACEY Blvd		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HARWINDER SINGH		5595851135		67416		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Chaitanya Patel	7/18/2025	Routine Inspection		PR0011240		6/1/2026	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has multiple handwash sinks. handwash sink in the front area as well as back area noted with minor leaks. Fix ASAP before this turns into bigger leaks which could lead to possible closure.

3 compartment dishwasher sink running hot water temp noted above 120F. Sanitizer test strips noted.

Prep sink noted clean and with running hot and cold water.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Cold holding temperatures of chopped and sliced tomatoes, onions, pepperoni, marinara sauce, salami, chicken for pizza prep noted at 38F in the food prep refrigeration line unit.

All refrigeration units measured noted below 41F. All items noted properly stored in the walk in Refrigeration unit. Labeled and dates also noted.

Food Manager Certification was not available on site for review. Send to EHS office within 30 days by replying to the email with the report.

Cleanliness is satisfactory. Clean all equipment after use to avoid cross contamination.

Facility noted pest free and pest control conducted on a monthly basis.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **7/18/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State		Zip Code	
MOUNTAIN MIKE'S PIZZA		820 W LACEY BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
KEN TURNER		5595851135		39656		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		6/17/2024	Routine Inspection		PR0009767		7/1/2022

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	Joseph Baxter exp 8/7/24 A copy of the food program manager certificate was provided by the end of the inspection. Please ensure a copy of the food program manager certificate is kept on site.	Repeat: No Corrected On-Site: Yes Comply By: 06/17/2024 Degree of Violation: Minor Return to Compliance Date: 06/17/2024
☐ -Select- ☐ IN ☒ OUT ☐ N/A	38 - PREVENTION OF FOOD CONTAMINATION - Insects, rodents, and animals not present	There is evidence of pest activity at the facility, though no evidence of live vectors or infestation is noted. Spider webs with live spiders are observed throughout the facility. Deceased spiders and roaches are also observed. Please ensure regular cleaning of the facility is conducted to prevent attraction of pests and clear any byproducts. In the back room, 2 feathers are observed on the floor. Outside the front entry door, there is an old air conditioner with boxes. Please dispose of this properly to avoid attracting rodents. Please ensure pest control is provided by a certified provided on a regular basis, and the facility is cleaned regularly to discourage insect and pest activity.	Repeat: No Corrected On-Site: No Comply By: 07/16/2024 Degree of Violation: Minor



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR6 (750- 1mil)

Overall Inspection Comment:

Food program JosephBaxter expires 8/7/24. Please make sure it is renewed prior to the expiration date and a copy is kept at the facility.

The handwash sink has hot water measuring over 100F. Soap and paper towels are available.

The 3 compartment sink has hot water measuring 122F. Floor sinks are observed with debris buildup. Please ensure these are cleaned regularly to prevent sewage backup and attraction of pests.

The service bar holding condiments and vegetables measures in the range of 38f. The facility uses time as a public health control and has adequate temperature logs. All foods in this area are marked with the date and time they are prepared and when they must be discarded.

All refrigerators measure below 41F. There are no items currently in hot holding.

The walk in refrigerator and freezer is observed with foods covered and stored at least 6 inches off the ground. There is no evidence of condensation. the attached thermometer reads the correct internal temperature, which was 38F.

The dining room is observed clean and in good condition.

Please see the above violation regarding pest control.

The restrooms have warm water, soap, and paper towels.

Overall, this facility is observed in good operating conditions and no violations were observed on this date.

Thank you.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **6/17/2024**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: