



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 330 Campus Dr. Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT FOOD VENDING PERMIT - GR2 (12-100)

Facility Name		Facility Address		City/State	Zip Code
GALERIA PIZZA NOSTRA		161 E KINGS ST		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
OSVALDO AND JUAN CONTRERAS		5593865678	36996	Fail	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	5/13/2024	Routine Inspection		PR0009104	5/1/2025

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	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	
<p>Since the last inspection - Dishwashing sink doubles as handwashing sink. There were no paper towels supplied for handwash. This was corrected on site as the manger was able to provide paper towels after asking. Consider installing a paper towel holder to remedy this issue.</p>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	
No sanitizer buckets were seen in use to wipe surfaces with food contact.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	20 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cooling time and temperature	
<p>Prepared dough is being stored in a reach in refrigeration unit that is at 46F. This temperature is not appropriate for storage of foods. Refrigeration units needs to under 41F for food products and below 45F for dairy products. Lower the temperature of this unit to match the requirements.</p>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	



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Facility has built a Walk in refrigeration unit without proper approval from County of Kings.
This walk in unit is built inside a container.
The cooler used is NOT NSF/ANSI APPROVED.
The equipment used in building of this walk in did not receive prior approvals.
The doors of the cooler do not shut all the way when inside thr walk in becaus there is not handle on the inside.
Food was observed at a temperature of 45F.
The walk in unit was observed at a temperature of 45F.
This walk in unit needs to be emptied immediately and use of this walk in needs to sieze.
The unit needs to have Proper NSF/ANSI approved cooling system. Prior to reporting of this walk in, plans need to be submitted to City of Avenal and County of kings for proper approval.

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the dishwasher sink were noted to be above 120°F.
Hot food holding temperatures for grilled chicken in the hot holding section were noted above 135°F.
Cold holding temperature in the food prep line for tomatoes, cheese and olives were noted below 41°F
Ventilation hood above the cooking area was noted clean with no grease buildup.
Food manager certificate active and present on site.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 4 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: **5/13/2024**

Phone: **559-584-1411**

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



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OSVALDO AND JUAN CONTRERAS		5593865678	23396	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	10/24/2023	Routine Inspection		PR0009104	5/1/2024

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FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	
Hand wash sink not properly stocked. Hand wash sink did not have paper towels. Running water temperature was noted above 100°F.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	
The water temperature at Dishwash sink was noted at 107°F. This area was corrected on site. Water heater temperature was changed to 120°F.		

Overall Inspection Comment:
 Handwash sink properly stocked with soap, but no paper towels. Water temperature at handwash sink was noted at 105°F. Employee use restroom were stocked with paper towels, soap, and running hot water. Cold Holding Temperatures for cheese, mushrooms, pepperoni and onions were noted below 41°F. There were no hot holding for foods on site. Ventilation hood Ansul system were noted clean with minor grease buildup. Please service regularly to avoid grease buildup and possible grease fire. Food Manager certificate is not present on site. Please Provide a copy to EHS within 30 days of this inspection to avoid re Inspection.

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



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Inspector Name: **Chaitanya Patel**

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Date: **10/24/2023**

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