

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

| FACILITY NAME: | BUSINESS PHONE: (559) 924-3484 | RECORD ID#: | DATE: |
|--------------------------------|---------------------------------------|-------------------------|--------------------------|
| ME-N-ED'S PIZZA | | PR0000244 | December 21, 2022 |
| FACILITY SITE ADDRESS: | CITY: | ZIP CODE : 93245 | INSPECTION TYPE: |
| 1290 N LEMOORE AVE | LEMOORE | | 2ND+ FOLLOWUP INSPECTION |
| OWNER NAME: JOHN A. FERDINANDI | CERTIFIED FOOD MANAGER: | EXP DATE: | INSPECTOR: |
| | RAFAEL CARMONA | 11/6/2023 | SEMHAR GEBREGZIABIHE |

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 CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

Observed the facilities sanitizer buckets to not be set up. This must be set up and ready for use during the facilities hours of operation, to ensure surfaces are properly sanitized and prevent microbial growth and cross contamination. The assistant manager corrected this on site. The bucket was at 200 ppm.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Repeat violation updated: Observed debris and a mold like substance in the cabinets directly below the soda machine. This can possibly be from the previous leak. Please have the area cleaned and sanitized, and have the damaged areas replaced as soon as possible to stop any spread from contaminating any other areas.

General Comments:

The purpose of this re- inspection is to verify compliance with the previous inspection that was conducted on 10/26/2022. The inspection revealed the following:

- -Areas observed in previous inspection to have food build up were cleaned. Minimal food build up was observed in the food preparation area due to the preparation done that day. Please closely monitor the cleanliness of the facility to ensure excessive amounts of food build up do not occur.
- -Sanitizer buckets must be made throughout the facilities hours of operation. This was corrected on site.
- -Please ensure the cabinets directly underneath the soda machine is rectified by 11/11/2022, a re- inspection will be conducted on or after 11/11/2022 to verify that it has properly been fixed. A \$226 fee will be implemented, if further inspections are required additional \$226 fees will be implemented per inspection. Please contact the department should you have any questions.

Thank you for your time.

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

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| | | Reinspection Re | equired: Yes: X No: | | |
| RESULTS OF EVALUATION: PASS X NEED | DS IMPROVEMENT FAIL | Reinspection Da | ate (on or after): N/A otential Food Safety All Star: | | |
| 4 | | <u> </u> | | | |
| 706 | SEMHAR GEBREGZIABIHE | | | | |
| Received By: | Agency Representative | | entative | | |

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FOOD SAFETY EVALUATION REPORT

| FACILITY NAME: ME-N-ED'S PIZZA | BUSINESS PHONE: (559) 924-3484 | RECORD ID#: PR0000244 | DATE: October 26, 2022 |
|--|---|--------------------------|-------------------------------------|
| FACILITY SITE ADDRESS: 1290 N LEMOORE AVE | CITY: LEMOORE | ZIP CODE : 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: JOHN A. FERDINANDI | CERTIFIED FOOD MANAGER: RAFAEL CARMONA | EXP DATE: 11/6/2023 | INSPECTOR: SEMHAR GEBREGZIABIHE |

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 FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Observed food debris, flour, etc. throughout the facility. The facility is in need of a deep clean of its floors, walls, surfaces of equipment, etc. Please have this rectified as soon as possible.

Repeat violation: Observed syrup build- up directly below the soda machine with a dirty towel to contain a leak. Observed a mold like substance surrounding the area and the adjacent cupboard. Contact maintenance personnel to look into this issue to ensure it is functioning properly. In the meantime the area needs to be cleaned and sanitized to prevent vermin infestation and cross contamination.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

Observed the sanitizer bucket to not be set up. This must be set up and ready for use during the facilities hours of operation, to ensure surfaces are properly sanitized to prevent microbial growth and cross contamination. The assistant manager corrected this on site. The bucket was then sanitized and was at 200 ppm (ammonium).

General Comments:

The purpose of this inspection is to verify compliance with the inspection conducted on 9/13/2022. The inspection revealed the following:

- -The three compartment sink was observed at appropriate sanitizer levels (200 ppm ammonium).
- Flour and other food items were observed building up throughout the facility, especially in the flour prep area. A detailed cleaning will need to be implemented as soon as possible.
- -The sanitizer buckets and three compartment sink will need to be set up as soon as the facility opens and needs to be changed out as need (i.e. when the sanitizer buckets fall below 200 ppm (ammonium).

A re -inspection will be conducted on 11/11/2022 to verify compliance. A \$226 fee will be implemented for that inspection and if further re- inspections are needed.

Please correct the above noted violations in a timely manner. Please contact the department should you have any questions.

Thank you for your time.

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DA4JCYK2J 3:30 PM Page 1 of 1



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| RESULTS OF EVALUATION: PASS X NEE | OS IMPROVEMENT FAIL | Reinspection Re | | | |
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