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: GALERIA PIZZA NOSTRA
Facility Address: 161 E KINGS ST
City/State: AVENAL, CA
Zip Code: 93204

Owner/Operator: OSVALDO AND JUAN CONTRERAS
Facility Phone No.: 5593865678
Inspection ID: 23396
Inspection Result: Pass

Inspector Name: Chaitanya Patel
Inspection Date: 10/24/2023
Purpose of Inspection: Routine Inspection
Permit License: PR0009104
Expiration Date: 5/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspepection 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

<table>
<thead>
<tr>
<th>Violation Code</th>
<th>Observation</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible</td>
<td></td>
</tr>
<tr>
<td>48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips</td>
<td></td>
</tr>
</tbody>
</table>

Hand wash sink not properly stocked.
Hand wash sink did not have paper towels.
Running water temperature was noted above 100°F.

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

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: **Chaitanya Patel**  
Title: **Environmental Health Officer I**  
Date: **10/24/2023**  
Phone: **559-584-1411**  
Email: **Chaitanya.Patel@co.kings.ca.us**
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>GALLERY CAFE</td>
<td>(559) 633-3552</td>
<td>PR009104</td>
<td>April 09, 2021</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
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<tbody>
<tr>
<td>161 E KINGS ST</td>
<td>AVENAL</td>
<td>93204</td>
<td>ROUTINE INSPECTION</td>
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</tbody>
</table>

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<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>OSVALDO AND JUAN CONTRERAS</td>
<td>Osvaldo Contreras</td>
<td>12/26/2019</td>
<td>Luis Flores - REHS</td>
</tr>
</tbody>
</table>

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:
All reach-in refrigeration units were observed to be holding cold foods at below 41 F.
No hot held foods were observed for temperature monitoring.
Handwash facilities were found to be in good operational condition.
Employee handwashing was observed during food prep.

RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required: [ ] Yes: [X] No:
Reinspection Date (on or after): N/A
Potential Food Safety All Star: [ ]

Received By: 
Luis Flores - REHS
Agency Representative

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