



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	23396	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	10/24/2023	Routine Inspection		PR0009104	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 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	
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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INSPECTION REPORT

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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **10/24/2023**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: GALLERY CAFE	BUSINESS PHONE: (559) 633-3552	RECORD ID#: PR0009104	DATE: April 09, 2021
FACILITY SITE ADDRESS: 161 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: OSVALDO AND JUAN CONTRERAS	CERTIFIED FOOD MANAGER: Osvaldo Contreras	EXP DATE: 12/26/2019	INSPECTOR: Luis Flores - 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: 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: <input checked="" type="checkbox"/> PASS <input 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:

No signature obtained due to Covid-19

Luis Flores - REHS

Received By: _____

Agency Representative

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