FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOMINO'S PIZZA
BUSINESS PHONE: (805) 650-9946
RECORD ID#: PR0008988
DATE: September 12, 2022

FACILITY SITE ADDRESS: 1703 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: NICK HISHMEH
CERTIFIED FOOD MANAGER: MELISSA D. RAMOS
EXP DATE: 4/3/2024
INSPECTOR: Evelyn Elizalde

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:

The following was observed during today's routine inspection:

All refrigeration units were at 41 F.
Restroom had hot water, paper towels and soap.
Hand wash station had hot water, paper towels and soap.
Sanitizer dispenser in three compartment sink was running low. Please have unit serviced and ensure sanitizer is available at all times.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

Received By: ____________________________

Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOMINO'S PIZZA
BUSINESS PHONE: (805) 650-9946
RECORD ID#: PR0008988
DATE: January 25, 2022

FACILITY SITE ADDRESS: 1703 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: NICK HISHMEH
CERTIFIED FOOD MANAGER: MELISSA D. RAMOS
EXP DATE: 4/3/2024
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: None Noted

General Comments:

Observations:

Facility has a fully stocked three compartment sink (was not in use during the inspection) with QT (ammonium) sanitizer.

Hand washing station, was supplied with soap, paper towels, and hot water.

Restroom appeared clean and well maintained with hot water, soap, and paper towels.

Dry storage was well maintained and six inches above the ground.

All refrigeration units holding pizza dough, pepperoni, cheese, meat, vegetables, etc. were 41°F and had best if used by dates.

Food prep area was clean, well maintained, and organized for use. When observing one of the workers prep pizzas no signs of cross contamination was seen.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☑ No: X
Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOMINO'S PIZZA
BUSINESS PHONE: (805) 650-9946
RECORD ID#: PR0008988
DATE: January 25, 2022

FACILITY SITE ADDRESS: 1703 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: NICK HISHMEH
CERTIFIED FOOD MANAGER: MELISSA D. RAMOS
EXP DATE: 4/3/2024
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: None Noted

General Comments:

Observations:

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RESULTS OF EVALUATION: X PASS

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

Received By:SEMHAR GEBREGZIABIHE
Agency Representative

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