Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink noted above 100°F and at 3 compartment dishwasher sink noted to be above 120°F. Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units. All items in the walk in refrigeration unit were covered and stored at least 6 inches above ground. The facility does not have hot holding units.

Cold holding temperature in the food prep area for cheese, salad mix and potato salad noted below 41°F in the self serve salad bar area.

Food manager, certificate active and present on site for multiple employees. Posted for public view.
The soda nozzles need to maintained buildup free. Clean the soda nozzle and surrounding area regularly.

General Cleanliness in satisfactory condition.

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

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**INSPECTION REPORT**  
**FOOD VENDING PERMIT - GR7** ( >1 mil)

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

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 4/25/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
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<tbody>
<tr>
<td>ME-N-ED'S PIZZA PARLOR</td>
<td>(559) 582-6205</td>
<td>PR003731</td>
<td>July 08, 2022</td>
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<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<td>ELIZABETH SEAVER</td>
<td>6/23/2026</td>
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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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:**
Observed foods inside the freezer and refrigeration units uncovered. Please be sure to cover all items to avoid cross contamination.

### Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**
Observed syrup build up on the soda machine adjacent to the salad bar. Please clean this as soon as possible.

General Comments:

**Observations:**

- Hand washing station was fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All dry storage was placed six inches above the ground.
- All refrigeration units were functioning properly at 41F.
- All freezer units were functioning properly at 0F.
- Final cooking temperature of meat and mushroom pizza was 205.7F.
- The lobby area was observed to be clean and in satisfactory condition.

Please correct the above noted violations in a timely manner.

Thank you for your time.

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

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- **FAIL**

Results of Evaluation:  
- ☐ PASS  
- ✗ NEEDS IMPROVEMENT  
- ☐ FAIL

Reinspection Required:  
- ☐ Yes:  
- ✗ No:  

Reinspection Date (on or after): N/A

**Received By:**

**Agency Representative:**

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