



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR5 (500-750)

Facility Name		Facility Address		City/State		Zip Code	
BOSTON HOUSE OF PIZZA (LEM)		1180 W BUSH ST		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
ROY FIALHO		5595824489		78502		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/2/2025	Routine Inspection		PR0000198		5/1/2026

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



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Overall Inspection Comment:

Today routine inspection the following were observed,

Handwash sink are stocked with single use paper towel, hand soap, and have hot water observed temperature reading 100F and above.

3 compartment sink are emptied at time of inspection, hot water observed reading at 120F and above. Bleach is use as sanitizer.

Food prep area is being use at time of inspection, only dough and flour on area.

Walk-in cooler temperature observed reading at 41F and below. All items are individually wrapped and stored properly above floor by 6inch or more. Freezer observed the temperature reading 10F and below, items are observed frozen.

Dry storage are neat and items stacked 6inch above floor.

Ventilation hood have little buildup but acceptable.

*Floor in kitchen and behind oven have debris and some accumulation PLEASE CLEAN.

Both men and women restroom are stocked with single use paper towel, soap, and have hot water temperature observed at 100F and above. Toilets are observed functioning properly with tissue papers.

Manager Food safety certificate verified valid and expire on 05/07/2029 for David B.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Tong Yang**

Title:

Date: **10/2/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: