



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (559) 762-7591	RECORD ID#: PR0009202	DATE: October 13, 2022
FACILITY SITE ADDRESS: 1316 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCKY LUKE'S FOODS INC	CERTIFIED FOOD MANAGER: ENYRA CAMPA	EXP DATE: 4/18/2021	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 food was stored 6 inches above ground level.
- Three compartment sink had hot water at 120 F.
- Hand wash station had hot water at 100 F, soap and paper towels.
- Sanitizer was at 200 PPM of QUAT.
- All refrigeration units were at 41 F.

Please ensure to have a recent copy of the annual health permit posted at the facility.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Angi Ross

Evelyn Elizalde

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (559) 762-7591	RECORD ID#: PR0009202	DATE: July 20, 2021
FACILITY SITE ADDRESS: 1316 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCKY LUKE'S FOODS INC	CERTIFIED FOOD MANAGER: ENYRA CAMPA	EXP DATE: 4/18/2021	INSPECTOR: Paven Bath

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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification and California Food Handler Card) are not obtained by this facility. Provide copies of Food Safety Manager Certification and California Food Handler Cards to this department within 30 days.


Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Multiple trays that contained pizza dough in the walk-in refrigeration unit were observed to be uncovered. In order to prevent or mitigate the risk of contamination, ensure all food items are properly covered in the walk-in refrigeration unit.

General Comments:

Temperature Control: Hold holding temperatures were measured above 135F. For example, a pepperoni pizza was measured at 191F. Cold holding temperatures were measured below 41F. For example, walk-in refrigerator was at 35F.
 Handwashing Facilities: Handwashing sink was maintain stocked with soap, paper towels and hot water.
 General Food Safety: All food was properly stored 6 inches above the floor.
 Maintenance and Equipment: Ancillary equipment at this facility was fully functional. Overall, the facility was fairly maintained and observed to be in good operating condition.
 Other Comment: Ensure to correct the violations noted above.

RESULTS OF EVALUATION: <input 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:


 Received By: _____

Paven Bath
 Agency Representative _____

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OFFICIAL INSPECTION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (559) 762-7591	RECORD ID#: PR0009202	DATE: March 26, 2020
FACILITY SITE ADDRESS: 1316 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: LUCKY LUKE'S FOODS INC	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 4/18/2021	INSPECTOR: Paven Batth

The items (if any) listed below identify the Health Code 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 facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

This facility was inspected today to review and verify the above food and employee safety practices are being followed. Please contact our Department for further questions.

Reinspection Required: Yes: No: Reinspection Date (on or after): Not Specified

Paven Batth

Environmental Health Specialist

Received By:



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (559) 762-7591	RECORD ID#: PR0009202	DATE: February 28, 2020
FACILITY SITE ADDRESS: 1316 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LUCKY LUKE'S FOODS INC	CERTIFIED FOOD MANAGER: ENYRA CAMPA	EXP DATE: 4/18/2021	INSPECTOR: Paven Bath

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Found the lever of the soap dispenser in disrepair by the hand wash sink. Repair the soap dispenser in order to ensure proper hand washing procedures are conducted.

Noted: The soap dispenser was observed to be functional but the lever kept falling off the soap dispenser when operating. Facility manger noted a mechanic is scheduled to fix the soap dispenser.

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

Description/Corrective Action: Found food debris on the floor underneath the triple stacked gas fired conveyor oven (pizza oven). This violation was corrected on site by an employee. Please clean and maintain facility floors to a sanitary condition on a regular basis.

General Comments:

Temperatures Measured: Walk-in refrigerator was measured at 37F. All hot food temperatures were observed to be satisfactory. For example, a whole pepperoni pizza was probed and temperature was measured at 161F.

Food Protection and Storage: All foods were noted to be properly stored 6" above the floor.

Sanitizing Solution: Concentration for the three compartment sink was noted to be 200ppm of Quaternary Ammonium.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Ana R

Paven Bath

Received By:

Agency Representative

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