



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 EXPRESS	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0010246	DATE: November 22, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Darvelio Bedolla	EXP DATE: 2/7/2027	INSPECTOR: SEM HAR 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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The cabinets adjacent and underneath the soda machine was observed to have dust accumulation. Please clean this as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The three compartment sink was observed loose and needs to be resealed. Please have maintenance personnel look into this matter as soon as possible.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed the hot water knob to hand washing sink in the back room to be tight and troublesome when trying to turn it on. Hot water was eventually obtained, however this must be readily available to ensure proper hand washing practices. Please have maintenance personnel look into this matter as soon as possible.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Hot water supply is not readily available to either the men's nor women's restrooms. When checking the temperatures, it over 10 minutes for the water to reach 104F. Both restrooms have dual sinks but only one supplies water in each restroom at a time. Try to correct the pressure level as well as the hot water. Failure to properly maintain the temperature in the restroom and/or hand washing sinks can effect the food vending permits for each operating food facility in the building. Maintenance personnel were on site during the time of inspection. The manager stated he would have maintenance personnel look into this matter as soon as possible.

General Comments:

Observations:

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

Sanitizer buckets were observed at 200 ppm (ammonium).

The food prep sink and three compartment sink was stocked with hot water. Please maintain this at all times.

Hot holding units containing pepperoni pizza and italian cheese bread were functioning properly at 135F and above.

The lobby area was observed well maintained and clean.

Please correct the above noted violations in a timely manner. Contact the department should you have any questions.

Thank you for your time.

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



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 EXPRESS	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0010246	DATE: November 22, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Darvelio Bedolla	EXP DATE: 2/7/2027	INSPECTOR: SEM HAR 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.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
---	--

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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



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 EXPRESS	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0010246	DATE: May 03, 2022
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Pedro Martinez	EXP DATE: 4/21/2022	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: A quaternary ammonium solution was measured at 100 ppm. Quaternary ammonium solutions used for sanitation are required to be maintained at 200 ppm. Ensure that sanitation solutions are measured to ensure the proper concentration before use.

General Comments:

The following were observed during today's routine inspection:

1. Hand wash sink had hot water, paper towels and soap.
2. Reach in refrigerator near food prep area was observed at 41 F.
3. Walk in refrigerator is shared with Wienerschnitzel and temperature was observed at 41 F.

Cindy Horton was present for the inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Cindy Horton

Received By:

Evelyn Elizalde

Agency Representative

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



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 EXPRESS	BUSINESS PHONE: (559) 333-5006	RECORD ID#: PR0010246	DATE: June 07, 2021
FACILITY SITE ADDRESS: 25712 WARD DR	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: DIVINE FOOD SERVICES	CERTIFIED FOOD MANAGER: Kaejon Ahmadi	EXP DATE: 10/20/2022	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The walk-in refrigeration unit was observed to be cluttered and restricting access into the actual cold holding unit itself. Ensure the pathway access is easily accessible into the walk-in refrigeration unit at all times. Organize and properly store food products in the walk-in refrigeration unit. Please note, this cold holding unit is shared with Wienerschnitzel.

General Comments:

Handwashing: Handwashing sink was observed to be fully stocked with soap, paper towels and hot water.
 Temperature Control: Satisfactory hot and cold holding temperatures were measured at the facility.
 Equipment & Maintenance: Ancillary equipment was observed to be fully functional. Food items were observed to be stored 6 inches above the ground.
 California Food Safety Certification: Regulatory requirements such as certifications for food safety (i.e., Food Safety Manager Certification) are obtained by this facility.

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

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