FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LITTLE CAESARS EXPRESS
FACILITY SITE ADDRESS: 25712 WARD DR
OWNER NAME: DIVINE FOOD SERVICES

BUSINESS PHONE: (559) 333-5006
CITY: KETTLEMAN CITY
CERTIFIED FOOD MANAGER: Darvelio Bedolla

RECORD ID#: PR0010246
ZIP CODE: 93239
EXP DATE: 2/7/2027
INSPECTOR: SEMHAR GEBREGZIABIHE

DATE: November 22, 2022
INSPECTION TYPE: ROUTINE INSPECTION

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
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**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** DIVINE FOOD SERVICES  
**CERTIFIED FOOD MANAGER:** Darvelio Bedolla  
**EXP DATE:** 2/7/2027  
**INSPECTOR:** SEMHAR GEBREGZIABIHE

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<table>
<thead>
<tr>
<th>Results of Evaluation:</th>
<th>Pass</th>
<th>Needs Improvement</th>
<th>Fail</th>
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</table>

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

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Received By:  

**SEMHAR GEBREGZIABIHE**  
Agency Representative

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<tr>
<td>LITTLE CAESARS EXPRESS</td>
<td>(559) 333-5006</td>
<td>PR0010246</td>
<td>May 03, 2022</td>
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<td>ROUTINE INSPECTION</td>
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<tr>
<td>DIVINE FOOD SERVICES</td>
<td>Pedro Martinez</td>
<td>4/21/2022</td>
<td>Evelyn Elizalde</td>
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**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
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

**Reinspection Required:**

- [ ] Yes: ☑
- [x] No: ☑

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**

Cindy Horton  
Evelyn Elizalde

Received By:  
Agency Representative
**FOOD SAFETY EVALUATION REPORT**

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<tr>
<td>DIVINE FOOD SERVICES</td>
<td>Kaejon Ahmadi</td>
<td>10/20/2022</td>
<td>Paven Batth</td>
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<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>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.</td>
</tr>
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**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:**

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: [X]  
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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Received By:  

Paven Batth  
Agency Representative

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