FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LITTLE CAESARS PIZZA</td>
<td>Not Specified</td>
<td>PR0009892</td>
<td>November 09, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2597 N 11TH AVE #102</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JEFFREY MANQUEN</td>
<td>Not Specified</td>
<td>Not Specified</td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

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:

- The hand wash station had hot water, soap and paper towels.
- The three compartment sink had hot water at 120 F.
- Restroom had hot water, soap and paper towels.
- All refrigeration units were at 41 F.
- All food was stored 6 inches above ground level.

The facility currently has an expired food managers certificate. Please provide a copy of a valid food managers certificate to our office within 30 days of this inspection.

RESULTS OF EVALUATION:  

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

Reinspection Required:  

- [ ] Yes
- [X] No

Reinspection Date (on or after): N/A

Potential Food Safety All Star:  

Evelyn Elizalde  
Agency Representative

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

FACILITY NAME: LITTLE CAESARS PIZZA
BUSINESS PHONE: Not Specified
RECORD ID#: PR0009892
DATE: February 03, 2021

FACILITY SITE ADDRESS: 2597 N 11TH AVE #102
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JEFFREY MANQUEN
CERTIFIED FOOD MANAGER: QUENTIN A HICKS
EXP DATE: 8/2/2021
INSPECTOR: Yatee Patel - REHS

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.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action:</td>
<td>Be sure to cover all foods in the walk-in to avoid cross contamination.</td>
</tr>
</tbody>
</table>

General Comments:

Cold holding units were at 41F and below.

Hot holding foods were observed stored over 165F.

The 3 compartment sink was not in use at the time of inspection, however sanitizer was available for use.

The 3 compartment sink area needs regular cleaning around.

Temperature logs for food not available - this department recommends taking temperatures and logging in.

The facility has Covid 19 precautions in place. Temp logs for employees, masks mandate are in place.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☒ Yes: ☐ No: ☒
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Yatee Patel - REHS
Agency Representative

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

FACILITY NAME: LITTLE CAESARS PIZZA
BUSINESS PHONE: Not Specified
RECORD ID#: PR0009892
DATE: December 09, 2019

FACILITY SITE ADDRESS: 2597 N 11TH AVE #102
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JEFFREY MANQUEN
CERTIFIED FOOD MANAGER: QUENTIN A HICKS
EXP DATE: 8/2/2021
INSPECTOR: Liliana Stransky - REHS

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: Collect the dirty towels from the floor and store them in the laundry bag for proper cleaning.
The drain pipe for the 3 compartment sink needs to be a 1/4 inch above the floor drain for backflow prevention.
Clean the restroom on a daily basis.

General Comments:
Conducted routine inspection and observed the following:

* Hand washing sink had soap, paper towels and the water took a while to get hot but it was available.
* Cooked pizzas and chicken wings were observed above 165°F.
* All refrigeration temperatures were below 41°F.

Please address the noted violations in a timely manner.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

Received By:

Liliana Stransky - REHS
Agency Representative

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