



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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code		
GALERIA PIZZA NOSTRA		161 E KINGS ST		AVENAL, CA		93204		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
OSVALDO AND JUAN CONTRERAS			5593865678		44457		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection			Permit License		Expiration Date
Chaitanya Patel		8/20/2024	Routine Inspection			PR0009104		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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	Facility currently has a walk in unin that is being used without proper permits or equipment. The Facility is using the walk in unit to store dairy products and bread. This unit was measured at 40F. The cheese bags were measured at 44F with a IR Thermometer. This unit used as a cooler is a GE unit. This is not Food Grade Certified NSF equipment. Replace the unit with Food Grade Certified. Restrict use of this unit until necessary changes are made and proper equipment are installed.	



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Overall Inspection Comment:

Facility inspection comments -

3 Compartment sink which is also used as handwash sink noted with running hot water temp above 120F. Soap and Paper Towels available.

Hot holding temperature for grilled chicken in the hot holding unit by the grill noted above 135F

Facility currently has a walk in refrigeration unit which is being used without prior approval of plan check. This is being used to store dairy products, shelf steady temperature vegetables and shelf steady temperature breads. Restrict use of this unit until proper NSF Food grade equipment is installed.

Cold holding temperature for cut onions, tomatoes, jalapeños and lettuce in the food prep line refrigeration unit noted below 41F. The reach in refrigeration unit storing dough and heavy cream noted below 45F. The reach in freezer storing pre packaged chicken, pepperoni among other items noted below 41F.

Food Manager Certification active but not present on site. NO Food handlers certification available for the current food handlers at the facility. Provide Food handlers certification within 30 days.

Ansul ventilation hood system noted with minor buildup.
Cleanliness in satisfactory condition.

A Follow Up Inspection will be conducted within 30 Days to observe compliance.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **8/20/2024**

Email: **Chaitanya.Patel@co.kings.ca.us**
Phone: **559-584-1411**



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CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____