



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: (424) 206-2906	RECORD ID#: PR0006778	DATE: April 13, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE. 80	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFFREY MANQUEN	CERTIFIED FOOD MANAGER: Karen Ruiz	EXP DATE: 6/5/2024	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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please clean the hand wash sink across from the three compartment sink and the one adjacent to the water heater.

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

Description/Corrective Action: Observed grease and dust build up behind the facet for the three compartment sink. Please wipe down the three compartment sink entirely.

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

Description/Corrective Action: The soap dispenser in the employee restroom needs to be refilled. Hot water and paper towels was available. This was refilled by the end of the inspection.

General Comments:

Routine Inspection:

Hand washing stations were supplied with hot water, soap, and paper towels.

Employee restrooms were well maintained and clean.

Employees were practicing safe food handling by washing their hands frequently and when transitioning to different work.

All refrigeration units were functioning properly at 41F and below.

No signs of pests were found during today's inspection. Pest control is done by Ecolab, the last service date was on 4/6/22.

Final cooking temperature for pepperoni pizza was 210.3F.

Hot holding temperature for cheese pizza was 182.3F.

Hot holding temperature for the chicken wings and bread sticks was 172.5F.

Overall this facility was in satisfactory condition.

Thank you for your time.

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



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OWNER NAME: JEFFREY MANQUEN	CERTIFIED FOOD MANAGER: Karen Ruiz	EXP DATE: 6/5/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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RESULTS OF EVALUATION: <input checked="" 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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (424) 206-2906	RECORD ID#: PR0006778	DATE: March 31, 2021
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE. 80	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JEFFREY MANQUEN	CERTIFIED FOOD MANAGER: Ashley R Silva	EXP DATE: 3/21/2022	INSPECTOR: Susan Lee-Yang - 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: None Noted

General Comments:

Hand wash stations and restroom has hot water, soap, and paper towels.

Cold holding units were measured at or below 41F.

Pizza in the hot holding unit was measured above 135F.

Observed employees conducting proper handwashing procedures.

Due to the COVID-19 pandemic, a signature for the report was not obtained. A copy of the report will be emailed to the operator.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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OFFICIAL INSPECTION REPORT

FACILITY NAME: LITTLE CAESARS PIZZA	BUSINESS PHONE: (424) 206-2906	RECORD ID#: PR0006778	DATE: March 25, 2020
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE. 80	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: JEFFREY MANQUEN	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 3/21/2022	INSPECTOR: Veronica Ochoa -REHS

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 following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. 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.

Please contact our department should you have further questions.

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

Veronica Ochoa -REHS

Environmental Health Specialist

Received By: _____