**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>(424) 206-2906</td>
<td>PR0006778</td>
<td>April 13, 2022</td>
</tr>
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<tr>
<td>855 N LEMOORE AVE STE. 80</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tr>
<td>JEFFREY MANQUEN</td>
<td>Karen Ruiz</td>
<td>6/5/2024</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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>
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<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
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<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>[HSC 113953 - 113953.2] Please clean the hand wash sink across from the three compartment sink and the one adjacent to the water heater.</td>
</tr>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>[HSC 114095-114095.5 &amp; 114101-114109] Observed grease and dust build up behind the facet for the three compartment sink. Please wipe down the three compartment sink entirely.</td>
</tr>
<tr>
<td>RESTROOM FACILITIES NOT MAINTAINED</td>
<td>[HSC 114250 &amp; 114276] 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.</td>
</tr>
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**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.
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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:  
- PASS  
- NEEDS IMPROVEMENT  
- FAIL

Reinspection Required:  
- Yes:  
- No:  **X**

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

RECEIVED BY:  

SEMHAR GEBREGZIABIHE
Agency Representative

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

FACILITY NAME: LITTLE CAESARS PIZZA
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE. 80
OWNER NAME: JEFFREY MANQUEN

BUSINESS PHONE: (424) 206-2906
CITY: LEMOORE
CERTIFIED FOOD MANAGER: Ashley R Silva

RECORD ID#: PR0006778
ZIP CODE: 93245
EXP DATE: 3/21/2022
INSPECTOR: Susan Lee-Yang - REHS

DATE: March 31, 2021
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: 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:  

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

X Potential Food Safety All Star:

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

FACILITY NAME: LITTLE CAESARS PIZZA
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE. 80
OWNER NAME: JEFFREY MANQUEN

BUSINESS PHONE: (424) 206-2906
CITY: LEMOORE
Program Description: 1107 - KINGS DPH COVID-19

RECORD ID#: PR0006778
ZIP CODE: 93245
EXP DATE: 3/21/2022

DATE: March 25, 2020
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION
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: [x]  Reinspection Date (on or after): Not Specified

________________________________________
Veronica Ochoa - REHS
Environmental Health Specialist