



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: DELI DELICIOUS #31	BUSINESS PHONE: (559) 393-8889	RECORD ID#: PR0011113	DATE: February 10, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE STE 100	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HESAM HOBAB	CERTIFIED FOOD MANAGER: Alyssa Soares	EXP DATE: 9/9/2026	INSPECTOR: Veronica Ochoa -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: The facility's flooring throughout the kitchen area is need of having the floor resealed. The sealant that was once on the bare concrete is no longer present. Concrete is porous and requires a sealant to make the area easily cleanable. The floor must be sealed or flooring must be installed within the next 90 days.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Proof of employees food handler cards could not be verified during today's inspection. Please make sure to keep employee handler cards onsite and made available for review upon request.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Employees personal items were observed being stored in the facility's walk-in freezer next to food items intended for the business. Please make sure to designate an area for employees to store their personnel items that is not next to food items intended for customer consumption.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Meatballs in the facility's hot holding unit measured between 88-100F. Please make sure meatballs are reheated to the manufacturer's specifications and hot held at 135F or above.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.
The facility's hood was recently serviced in January 2022.

Please make sure to correct the violations noted above in a timely manner.

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



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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:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Alyssa Soares

Received By:

Veronica Ochoa -REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: DELI DELICIOUS #31	BUSINESS PHONE: (559) 730-8400	RECORD ID#: PR0009646	DATE: March 25, 2020
FACILITY SITE ADDRESS: 885 N LEMOORE AVE STE 100	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: SCOT GOBLE	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 4/22/2022	INSPECTOR: Susan Lee-Yang - 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:

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

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

Susan Lee-Yang - REHS

Environmental Health Specialist

Received By: _____



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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: The facility's hood was last serviced in April 2019. Please schedule for the hood to be serviced, as it should be conducted once every 6 months.

The facility's trash cans were observed full during today's early morning inspection. The trash must be emptied every night, as keeping trash cans full can lead to unwanted vermin.

The overall cleanliness of the facility should be improved as well. Please make sure that the facility is cleaned nightly.

The soda fountain nozzles need to be cleaned regularly, as a build-up of soda syrup was visible.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: An employee was once again observed chewing gum while in the back handling food items. This violation was documented during the facility's last routine inspection.

General Comments:

Hand wash facility's were stocked with soap, paper towels, and hot water.

Cold holding units measured at or below 41F.

Soup in the back of the house measured at 145F.

Please work on correcting the violations noted above.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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