



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: PASTA FRESH	BUSINESS PHONE: (559) 410-1754	RECORD ID#: PR0011003	DATE: February 10, 2022
FACILITY SITE ADDRESS: 855 N LEMOORE AVE #140	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ADAM ALKURDI	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: All of the facility's hand wash sinks were not equipped with paper towels. The back hand wash sink and the front hand wash sink did not have soap in the mounted soap dispensers. The front hand wash sink currently has a leak underneath the sink that must be repaired.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: This facility needs to have a person as the certified food manager. This person cannot be the same person who possess the food manager certification for Tacos El Grullo in Lemoore, CA. The facility will have 60 days to obtain a food manager for this site. When the food manager certification has been obtained, it must be shown to our department.

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

Description/Corrective Action: Dry noodles in a box were observed being stored directly on the floor in the kitchen area. Please ensure all food items are stored six inches off the ground. The facility was in the process of cooling some type of meatball on a stainless steel tray in front of the restroom door. The person in charge was instructed to move the food item to the kitchen area away from the facility's restroom.

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

Description/Corrective Action: Chicken in the hot holding unit measured at 125F in the hot holding unit. Please make sure to keep food items in the hot holding unit at 135F or above.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility currently has a noncommercial stand-up freezer that is not approved for commercial use. Please have this unit removed and replaced with a commercial unit.

Violation: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: There was a change in ownership for this facility. According to the previous owner, the new owner is the person who owns and operates Taco El Grullo in Lemoore, CA. Since food vending permits are nontransferable, the new owner of this food facility must fill-out and pay applicable permit fees by noon February 11, 2022. Failure to pay applicable permit fees will result in the closure of this establishment.

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

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



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Description/Corrective Action: The front prep cold holding unit that stores the facility's diced tomatoes, cheeses, etc. measured at 47-48F. None of these food items were observed covered during the inspection as it appeared that the actual cover to this unit was removed. Please place the approved cover for this unit in order to help maintain the food products at 41F or below.

General Comments:

Please correct the above noted violations in a timely manner.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Received By:

Veronica Ochoa -REHS

Agency Representative

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