FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PAPA MURPHY'S TAKE N BAKE PIZZA
BUSINESS PHONE: (559) 582-9191
RECORD ID#: PR0009714
DATE: May 19, 2022

FACILITY SITE ADDRESS: 375 N 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ASH & VEER ENTERPRISES LLC
CERTIFIED FOOD MANAGER: AMAR MATHFALLU
EXP DATE: 4/29/2022
INSPECTOR: SEMHAR GEBREGZIABIHE

Reinspection Date (on or after): N/A

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:

Observations:

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

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

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

Sanitizer was at 200 ppm (ammonium).

Observed employee practicing safe food handling by washing their hands frequently and when changing tasks.

Overall this facility is satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION: ☑ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

SEMHAR GEBREGZIABIHE
Agency Representative

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>PAPA MURPHY'S TAKE &amp; BAKE PIZZA</td>
<td>(559) 582-9191</td>
<td>PR0005371</td>
<td>December 15, 2021</td>
<td>Liliana Stransky - REHS</td>
</tr>
</tbody>
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<tr>
<td>ASHWINDAR KAUR</td>
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<td>IMPROPER FOOD TEMPERATURE MONITORING</td>
<td>Pizzas prepared for pick-up orders held at the front counter at room temperature must have the time stamped (20-30 minutes). After this time, transfer them to the walk-in. If time cannot be tracked, place all pizzas inside the walk-in immediately after preparation.</td>
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NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

As a reminder, all employees are required to have food handler cards within 30 days of starting employment. These must be kept on file for review during routine inspections.

General Comments:

ROUTINE INSPECTION

* The hand sinks had soap, paper towels and hot water available for proper hand washing.

* All refrigeration temperatures were noted at or below 41F.

* Restroom facility was observed well maintained.

Please make sure to trim the water waste pipes below the 3 compartment and preparation sinks to leave a 1/4 inch air gap above the rim of the floor sink. The pipes were observed resting inside the floor sinks.

Contact our department if you have any question by calling during regular business hours at 559-584-1411.

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: [ ]

Liliana Stransky - REHS
Agency Representative

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## FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** PAPA MURPHY'S TAKE & BAKE PIZZA  
**BUSINESS PHONE:** (559) 582-9191  
**RECORD ID#:** PR0005371  
**DATE:** December 15, 2021

**FACILITY SITE ADDRESS:** 375 N 11TH AVE  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** ASHWINDAR KAUR  
**CERTIFIED FOOD MANAGER:** AMAR MATHFALLU  
**EXP DATE:** 4/29/2022  
**INSPECTOR:** Liliana Stransky - REHS

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### Violation: IMPROPER FOOD TEMPERATURE MONITORING  
[**HSC 113998 & 114000**]

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### RESULTS OF EVALUATION:

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Potential Food Safety All Star: [ ]

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**Liliana Stransky - REHS**

Agency Representative

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