



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: 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: 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: 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 41F 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: <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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Robinson

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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



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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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: 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.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: 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:

Handwritten signature in blue ink.

Received By:

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

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 FOOD TEMPERATURE MONITORING

[HSC 113998 & 114000]

Description/Corrective Action: 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.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: 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 NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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