FOOD SAFETY EVALUATION REPORT

FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

Description/Corrective Action:
Observed foods inside the freezer and refrigeration units uncovered. Please be sure to cover the all items to avoid cross contamination.

IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action:
Observed syrup build up on the soda machine adjacent to the salad bar. Please clean this as soon as possible.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was placed six inches above the ground.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Final cooking temperature of meat and mushroom pizza was 205.7F.

The lobby area was observed to be clean and in satisfactory condition.

Please correct the above noted violations in a timely manner.

Thank you for your time.

NOTE: This report must be made available to the public on request
# 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](http://www.countyofkings.com/ehs)

## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINES PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ME-N-ED'S PIZZA PARLOR</td>
<td>(559) 582-6205</td>
<td>PR0003731</td>
<td>July 08, 2022</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>2483 N 10TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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</tbody>
</table>

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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JOHN A. FERDINANDI</td>
<td>ELIZABETH SEAVER</td>
<td>6/23/2026</td>
<td>SEMHAR GEBREGZIABIHE</td>
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</table>

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.

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<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
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<td>☐ PASS</td>
<td>☑ NEEDS IMPROVEMENT</td>
<td>☑</td>
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<th>Potential Food Safety All Star:</th>
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Received By:  

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ME-N-ED'S PIZZA PARLOR
BUSINESS PHONE: (559) 582-6205
RECORD ID#: PR0003731
DATE: July 23, 2021

FACILITY SITE ADDRESS: 2483 N 10TH AVE
CITY: HANFORD
ZIP CODE: 93230

OWNER NAME: JOHN A. FERDINANDI
CERTIFIED FOOD MANAGER: ELIZABETH SEAVER
EXP DATE: 6/23/2026

INSPECTOR: Yatee Patel - REHS
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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: Observed a few items that were above 41F at the deli case cold holding unit and the salad bar outside. The pepperoni measured 50F and a few salad items were over 41F at the self serve salad bar. Please be sure to use your thermometer and monitor that all cold holding units are at 41F or below at all times.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: The soda machine needs general cleaning and the inside of the cold holding units was observed with food crumbs. Please clean all food equipment to avoid food crumb accumulation that could result in vermin infestation.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Be sure to cover all the foods inside the cold holding units to avoid cross contamination.

Violation: IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]
Description/Corrective Action: Operator has a thermometer on site. Please use it to measure all cold holding units and record daily.

General Comments:

Hand washing station was fully stocked. Observed employees washing hands. Thank you

3 compartment sink has an automatic sanitizer dispenser to sanitize utensils.

Thank you

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: Yatee Patel - REHS
Agency Representative

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