FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FUGAZZIS  
BUSINESS PHONE: (559) 587-4568  
RECORD #: PR0006458  
DATE: October 01, 2021

FACILITY SITE ADDRESS:  
601 W SEVENTH ST  
CITY: HANFORD  
ZIP CODE: 93230  
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: MICHAEL FLIGOR  
CERTIFIED FOOD MANAGER: Not Specified  
EXP DATE:  
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 REHEATING PROCEDURES FOR HOT HOLDING  
Description/Corrective Action: Reheat foods to 165°F in the microwave or the stove before placing them in the steam table for holding. The gravy was observed at 92°F. The steam table can only be used to hold hot foods at 135°F or higher. Discontinue using the steam table to reheat food.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF  
Description/Corrective Action: Food manager certification could not be verified during the inspection. Please provide a copy of the current certificate to our department by emailing or faxing it at your earliest convenience.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S)  
Description/Corrective Action: Observed strips of grilled chicken overflowing in the plastic containers of the reach-in prep units and the temperature was above 41°F. Keep all cold foods stored below the container's full capacity to maintain foods at 41°F or below.

Monitor the temperature of the salad prep refrigeration unit and make sure it can hold temperature at 41°F or below. It was observed at 48°F.

General Comments:

ROUTINE INSPECTION -

* Observed hand washing stations with hand soap, paper towels and hot water available.

* The refrigeration units were observed at correct temperature with the exception of the unit noted above.

* Food storage inside the walk-in unit is done in a manner that allows proper rotation of foods and minimizes the risk of cross contamination.

* Sanitizer for the 3 compartment sink and dishwasher was noted at adequate levels.

* The hand washing stations at the bar and restrooms were noted fully stocked.

Overall the facility was observed organized and well maintained. Please address the noted deficiencies in a timely manner.

Thank you!
# FOOD SAFETY EVALUATION REPORT

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<td>Liliana Stransky - REHS</td>
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**RESULTS OF EVALUATION:**
- PASS
- NEEDS IMPROVEMENT
- FAIL

Reinspection Required: Yes: No: [X]  
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
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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<tbody>
<tr>
<td>FUGAZZIS</td>
<td>(559) 587-4568</td>
<td>PR0006458</td>
<td>September 04, 2018</td>
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<td>601 W SEVENTH ST</td>
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<td>2ND+ FOLLOWUP INSPECTION</td>
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<td>Susan Lee-Yang - REHS</td>
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**Violation:** None Noted

**General Comments:**

A 2nd and billable follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last re-inspection. The following were noted during today's inspection:

- Ambient temperature of reach-in units were noted satisfactory.
- Manager and head kitchen chef are registered for Certified Food Manager Class on September 26, 2018. Forward copy of certificates to our Department once obtained.
- Interior flap of ice machine was observed free of mildew.

As a reminder, ensure all employees have valid food handler cards by September 15, 2018.

Thank you for your cooperation in resolving these issues.

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**Received By:**

**Susan Lee-Yang - REHS**

Agency Representative

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