FOOD SAFETY EVALUATION REPORT

ME-N-ED’S PIZZARIA (Hfd)  (559) 432-0399  PR0000586  June 16, 2022
HANFORD 93230  ROUTINE INSPECTION

Yatee Patel - REHS  N/A

None Noted

All cold holding units were observed at 41F and below.
Salad bar temperatures are monitored periodically and the remaining unused is thrown away. Facility avoids over filling the cold holding units.

Bleach is available for 3 compartment for sanitizing.

Hand washing station was fully stocked.

Overall facility was in good condition.

Thank you

RESULTS OF EVALUATION:  X PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required:  Yes:  No:  X

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
### FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>ME-N-ED'S PIZZARIA (Hfd)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 432-0399</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0000586</td>
</tr>
<tr>
<td>DATE:</td>
<td>June 16, 2022</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>711 W GRANGEVILLE BLVD</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
</tr>
<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>JOHN A. FERDINANDI</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Robert Lomelino</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>11/6/2023</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>Yatee Patel - REHS</td>
</tr>
</tbody>
</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.

**Violation:** None Noted

**General Comments:**

- All cold holding units were observed at 41F and below.
- Salad bar temperatures are monitored periodically.
- Bleach is available for 3 compartment for sanitizing.
- Hand washing station was fully stocked.
- Over all facility was in good condition.

Thank you

**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:**

Yatee Patel - REHS  
Agency Representative

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

FACILITY NAME: ME-N-ED'S PIZZARIA (Hfd)
BUSINESS PHONE: (559) 432-0399
RECORD ID#: PR0000586
DATE: March 30, 2021

FACILITY SITE ADDRESS: 711 W GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: JOHN A. FERDINANDI
CERTIFIED FOOD MANAGER: Robert Lomelino
EXP DATE: 11/6/2023
INSPECTOR: Yatee Patel - 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: None Noted

General Comments:

The cold holding deli reach in case was measured at 38F.

The hand washing station was stocked.

The 3 compartment sink is used with bleach to sanitize, bleach was available but no measuring stripes on site. Please purchase stripes to measure the correct concentration of solution to sanitize.

The soda dispenser is not being used, the restrooms and dining are closed for general public.

The walk-in was very well organized.

The facility in general is well maintained and clean - Thank you for keeping it clean.

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:

Yatee Patel - REHS
Agency Representative

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