**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**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>RECIEDE ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIROUZA, INC.</td>
<td>(661) 917-3070</td>
<td>620 W 7TH ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>PR0010464</td>
<td>June 27, 2022</td>
</tr>
</tbody>
</table>

**OWNER NAME:** FAWZI ABDULHAY  
**CERTIFIED FOOD MANAGER:** Not Specified  
**EXP DATE:**  
**INSPECTOR:** Luis Flores - REHS  
**INSPECTION TYPE:** ROUTINE INSPECTION

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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.

---

<table>
<thead>
<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>The soda dispenser nozzles were observed to have syrup build-up on them. Wash nozzles daily.</td>
</tr>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>The self-service counter surface areas beneath and behind equipment was observed with dust accumulation and requires cleaning. Clean out the area immediately and clean the area daily.</td>
</tr>
</tbody>
</table>

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**General Comments:**

All refrigerated temperatures met State Food Code temperature requirements.  
This facility does not participate in hot food preparation for sale.  
Both the general store area, back storage areas, and the walk-in box cooler area were observed in satisfactory condition.  
Perform the cited cleaning requirement as directed.

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**RESULTS OF EVALUATION:**  
- [ ] PASS  
- [x] NEEDS IMPROVEMENT  
- [ ] FAIL  

**Reinspection Required:** Yes: [ ] No: [x]

**Reinspection Date (on or after):** N/A  

**Reinspection Required:**  
- [ ] Potential Food Safety All Star:

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Received By:  

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

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<tbody>
<tr>
<td>FIROUZA, INC.</td>
<td>(661) 917-3070</td>
<td>PR0010464</td>
<td>August 10, 2020</td>
</tr>
</tbody>
</table>

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<tr>
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<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tbody>
<tr>
<td>FAWZI ABDULHAY</td>
<td>Not Specified</td>
<td></td>
<td>Luis Flores - 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
[HSC 114161-114182 & 114257]

Description/Corrective Action:
The walk-in box cooler light switch cover plate was missing. Replace the cover switch as soon as possible.

General Comments:
The facility was observed to be in good operational condition. The front store area and walk-in box cooler were observed in satisfactory condition.

All refrigerated units were measured at meet cold holding requirements.

Before the fryer and hot holding unit will be utilized, both a probe type thermometer and oven thermometer are to be purchased for use.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☒ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

No signature obtained due to Covid-19

Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
The items (if any) listed below identify the Health Code 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 staff needs to practice SOCIAL DISTANCING by requesting that customers keep apart a minimum of 6 FEET from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait. Encourage only 5 or fewer customers at a time when possible.

Staff should be practicing frequent HAND WASHING with soap and water for at least 20 seconds. Also wash hands every time you change gloves.

Staff must use sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces, including shopping carts, should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

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**Liliana Stransky - REHS**

Environmental Health Specialist

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Received By: