



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: FUGAZZIS	BUSINESS PHONE: (559) 587-4568	RECORD ID#: 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 [HSC 114016]

Description/Corrective Action: Reheat foods to 165F in the microwave or the stove before placing them in the steam table for holding. The gravy was observed at 92F. The steam table can only be used to hold hot foods at 135F or higher. Discontinue using the steam table to reheat food.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

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) [HSC 113996]

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

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

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!

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



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OWNER NAME: MICHAEL FLIGOR	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Liliana Stransky - REHS

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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 _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FUGAZZIS	BUSINESS PHONE: (559) 587-4568	RECORD ID#: PR0006458	DATE: September 04, 2018
FACILITY SITE ADDRESS: 601 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: MICHAEL FLIGOR	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Susan Lee-Yang - 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:

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.

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:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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