



**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**

<b>FACILITY NAME:</b> LOLITA'S	<b>BUSINESS PHONE:</b> (559) 997-1075	<b>RECORD ID#:</b> PR0009690	<b>DATE:</b> December 09, 2016
<b>FACILITY SITE ADDRESS:</b> 317 S LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ANTONIO BASULTO	<b>CERTIFIED FOOD MANAGER:</b> ANTONIO BASULTO	<b>EXP DATE:</b> 4/11/2021	<b>INSPECTOR:</b> Abel Simon - 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed an area of the floor of the back preparation area to be aggregate rocks instead of a smooth non absorbent surface. Please make sure to replace this section with the same finishing as the rest of the flooring before the next routine inspection. Additionally, it was observed that junctures of the floor and wall are a wooden base board. Please make sure to change this to a coving as stated per the California Food Code 114268.

(a) Except in sales areas and as otherwise specified in subdivision (d), the floor surfaces in all areas in which food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located in all toilet and handwashing areas, except with respect to areas relating to guestroom accommodations and the private accommodations of owners and operators in restricted food service facilities, shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.

(b) Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches, except in areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers.

Please make sure to submit a plan check to our office prior to making the changes so that this Department can verify that the type of materials are approved to be used before installing.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed the hand wash station to be lacking paper towels. The dispenser was restocked during the inspection. Please make sure that it is fully stocked at all times.

**General Comments:**

All cold holding temperatures were noted to be below 41°F.

All items in the cold holding units were observed to be covered.

During the inspection, it was observed that a sign stated that pizza from Fatte Alberts was being purchased the facility in Lemoore and served at this site. This facility has a hot dog warmer on site. Food operator stated that this unit was used to keep the pizza being purchased warm. Please make sure to obtain an appropriate hot holding unit if this facility will hold pizza on site. Until then, please make sure to discontinue the purchasing and sales of pizza.

Should you have any questions, please be sure to give our Department a call at (559) 584-1411.

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



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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:

*Debow Basulto*

Received By:

*Abel Simon - REHS*

Agency Representative

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