



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: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: January 17, 2017
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD MANAGER: DAVID ESCALANTE	EXP DATE: 6/10/2020	INSPECTOR: 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: None Noted

General Comments:

The hand wash sink was noted to be fully stocked with hot water, soap, and paper towels.

All cold holding units were noted to be at or below 41°F.

All items in the walk-in were observed to be above the floor six inches.

The restrooms were observed to be fully stocked.

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:

nd Escalante

Received By:

Abel Simon - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: July 26, 2016
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD MANAGER: DAVID ESCALANTE	EXP DATE: 6/10/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Cover the portion of the oven in the back that has insulation and do not store dishes over this area to prevent contamination. The cover was missing at the time of the inspection.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: A food handler was observed handling the remote for the door fan and not washing hands before returning to handle food. This is a form of cross contamination. Wash hands frequently, especially when switching tasks.

General Comments:

This is a follow-up inspection to the routine inspection conducted on 6/13/16.

The following corrections were noted:

Overall cleaning of the kitchen facility has improved. Less accumulation of food debris was noted. Please continue to maintain a daily cleaning schedule and conduct deep cleaning on a routine basis.

The freezer did not have stagnant water pooling at the lowest shelves, and it was observed better organized.

A fan blower was installed at the back door to keep flies out of the facility. Remind all employees to turn it on and keep it running as the unit needs to be turned on manually.

The operator indicated that the ceiling and wall panels in the kitchen will be replaced before the next routine inspection. A later project will include repairs/replacement to the floor. This project should include the walk-in floor.

Thank you for your cooperation.

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