



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: DOMINO'S PIZZA	BUSINESS PHONE: (805) 650-9946	RECORD ID#: PR0008988	DATE: January 20, 2017
FACILITY SITE ADDRESS: 1703 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NICK HISHMEH	CERTIFIED FOOD MANAGER: Anacca Garcia	EXP DATE: 2/20/2021	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:

Hand wash station were observed to be fully stocked.

The temperature of the cold holding prep table and walk-in refrigerator was noted to be at or below 41°F.

All food items in the walk-in and dry storage area were labeled and covered.

Dry storage was observed to be above the floor six inches.

All food handler's and manager's certification were observed to be current.

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:

Agarain

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: DOMINO'S PIZZA	BUSINESS PHONE: (805) 650-9946	RECORD ID#: PR0008988	DATE: July 13, 2016
FACILITY SITE ADDRESS: 1703 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NICK HISHMEH	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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:

Observed a leak on the fan in the walk-in. Water from the fan was dripping. Please have it fixed asap. No foods were observed with potential contamination.

Hand washing station was well stocked.

Cold holding foods were all at 41F or lower.

Sanitizer used in 3 comp sinks.

Over all facility was in very good condition.

Operator could not locate manager certification. Please fax copy within 7 days.

Thank you

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:

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOMINO'S PIZZA	BUSINESS PHONE: (559) 784-4040	RECORD ID#: PR0008988	DATE: January 28, 2016
FACILITY SITE ADDRESS: 1703 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NICK HISHMEH	CERTIFIED FOOD HANDLER: 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Employee was not able to locate Certified Food Manager certificate.
This violation was noted during the last inspection as well. Submit copy of certificate to our office within 30 days.

General Comments:

Restroom and hand wash station has hot water, soap, paper towels and air blower.

All cold holding units were noted below 41F.

Facility is clean and maintained.

Pizza was noted at 180F.

Observed employee washing hands in between tasks.

Facility is clean and well maintained.

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:

Susan Lee-Yang - REHS

Agency Representative

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