



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: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: PR0006825	DATE: December 16, 2016
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WENDY RAYGOZA	CERTIFIED FOOD MANAGER: WENDY RAYGOZA	EXP DATE: 6/4/2020	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: IMPROPER COLD HOLDING TEMPERATURE(S)

[HSC 113996]

Description/Corrective Action: The small reach in pizza prep refrigerator and the salad bar refrigerator were observed between 46F and 48F. Please adjust the thermostat and lower the temperature to keep the unit at or below 41F.

General Comments:

Hand washing stations were stocked with soap and paper towels.

The final rinse temperature for the dishwasher was above 180F.

Overall the facility was noted well maintained; however, storage in the walk-in is crowded due to the beverage containers. Please consider adding refrigeration storage space to keep the walk-in fully accessible.

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:

Liliana Stransky - REHS

Received By:

Agency Representative

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



FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: CO0008672	DATE: September 08, 2016
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: WENDY RAYGOZA	CERTIFIED FOOD HANDLER: WENDY RAYGOZA	EXP DATE: 6/4/2020	INSPECTOR: Susan Lee-Yang - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's investigation was prompted by an alleged complaint stating a cockroach was found inside a calzone. The following were noted today:

- Facility is aware of the complaint as complainant has notified the facility.
- Per owner, they have not had any cockroach issues.
- During time of investigation, no evidence or presence of cockroach was observed.
- Traps were also inspected; however, there were no presence of cockroach.
- Facility utilizes Orkin for pest control services. Last visit was on 7/21/16. Invoice was available for review.
- Facility will continue to monitor and be vigilant for cockroaches.

-At this time, complaint cannot be substantiated and therefore, will be dismissed.

Violation: None Noted

Reinspection Required: Yes: No: **Reinspection Date (on or after):** N/A

Dennis Cant

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: PR0006825	DATE: June 24, 2016
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WENDY RAYGOZA	CERTIFIED FOOD MANAGER: WENDY RAYGOZA	EXP DATE: 6/4/2020	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Deli case near the oven was observed at 50F. Operator state is was serviced recently, however, it may be due to the flour debri on the ventilation that is obstructing correct air flow.

Please check temperatures and be sure all potentially hazardous foods are all under 41F.

General Comments:

Walk - in temperature was at 39F.

General cleanliness in and around reach-ins is needed on a frequent basis.

Organization is also needed in the walk-in.

Bleach is used for sanitizing.

Floor is getting worn out near prep area and 3 comp sink. Please plan on replacing or repairing those areas.

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

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