



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: January 11, 2017
FACILITY SITE ADDRESS: 601 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: MICHAEL FLIGOR	CERTIFIED FOOD MANAGER: Erica Oviedo	EXP DATE: 4/27/2020	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:

Today's inspection was conducted due to a complaint this Department received. The complainant alleged that they got sick after ordering food around 6:30 PM on Tuesday January 10, 2017. The complainant stated they ordered iced tea, a salad, and halibut tacos.

During the complaint inspection of this facility, the head chef was asked to prepare a halibut taco. The head chef began by putting on a pair of gloves and grabbed a piece of cod fish located inside the cold holding prep table behind the grill. The fish was then grilled. After this process, a tortilla was placed on the same grill and heated. The fish was then placed in the tortilla and topped off with chiptole aoili, cabbage, pico de gallo and mozzarella cheese.

The head chef was reminded that hand washing should be conducted before food preparation regardless of using gloves. The temperature of the cod inside this cold holding unit was noted to be at 42°F. The temperature of the inside of the unit in which the salads are stored was noted to be at 41°F. The temperature of the halibut while cooking was noted to be above 165°F. A thermometer was available during the inspection, however not all the cold holding units that used had thermometers inside them. One cold holding unit which was located in front of the grill was noted to be holding temperatures at 47°F. This was adjusted during the time of the inspection. The walk-in refrigerator was noted to be below 41°F. There were some food items that were observed to be uncovered with in the walk-in. This was brought to the attention of the head chef. The head chef of the kitchen was able to provide a copy of their food manager's certification that was current. All other staff on site had current food handler's cards.

Based on today's inspection the complaint could not be substantiated. Please make sure to monitor the unit that was noted to be above 41°F. Additionally please make sure to consider keeping a temperature log of the the cold holding units and keep all foods covered with in cold holding units.

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



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OWNER NAME: MICHAEL FLIGOR	CERTIFIED FOOD MANAGER: Erica Oviedo	EXP DATE: 4/27/2020	INSPECTOR: Abel Simon - 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:

Shou Pacifico

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FUGAZZIS	BUSINESS PHONE: (559) 587-4568	RECORD ID#: PR0006458	DATE: November 30, 2016
FACILITY SITE ADDRESS: 601 W SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MICHAEL FLIGOR	CERTIFIED FOOD MANAGER: Erica Oviedo	EXP DATE: 4/27/2020	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

Hand washing stations fully stocked.

Cold and hot foods were satisfactory.

Dish washer sanitizer is QAT. Solution needs to be refilled daily - Stripes available to monitor concentration.

Eco lab is the PCS.

Ice machine needs to be wiped down inside.

Over all facility was in good condition.

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:

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