County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
LITTLE CAESARS PIZZA	Not Specified	PR0009892	December 13, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
2597 N 11TH AVE 102	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JEFFREY MANQUEN	QUENTIN A HICKS	8/2/2021	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed numerous openings in kitchen wall and inside the restroom.
Per employee, there was a broken water pipe and repairs were being done. Ensure wall openings are repaired.

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

Description/Corrective Action: Hand wash station located in the back kitchen had stuff inside the sink.
Ensure hand wash station is used only for hand washing and not used for storage.

Restroom hand wash station did not have paper towels.
Ensure paper towels are stocked at all tims.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed numerous food and trash debris throughout the kitchen and underneath equipment.
Ensure regular and thorough cleaning occurs to prevent accumulation.

General Comments:

Hand wash station has hot water, soap and paper towels.

All cold holding units were noted below 41F.

Pizza in hot holding unit was noted above 135F.

Ensure today's noted violations are corrected to prevent further enforcement.

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LITTLE CAESARS PIZZA	(559) 300-5742	PR0000349	October 19, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1854 LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JEFFREY MANQUEN	DARRELL BRADEN	3/1/2016	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: Observed a floor plastic mat inside the 3rd compartment of the 3 compartment sink. Please discontinue this practice and use the utility sink to wash out floor mats. Use the 3 compartment sink for cooking equipment only.

General Comments:

Observations for today's routine inspection were as follows:

Hot holding temperatures for the pizzas were observed above 135F.

The cold holding temperature for the pepperoni was 38F, and the walk-in was 40F.

The hand washing station had soap, paper towels and hot water. Hot water took a little long to start warming up. Please adjust it if needed.

Proper hand washing procedures were noted for the food handlers.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
LITTLE CAESARS PIZZA	Not Specified	PR0009892	June 15, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
2597 N 11TH AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
JEFFREY MANQUEN	Not Specified		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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed food debris underneath storage racks and inside walk-in refrigerator. Ensure thorough and regular cleaning occurs to prevent build-up.

General Comments:

Hand wash stations and restroom has hot water, soap and paper towels.

All cold holding units were noted below 41F.

Pepperoni pizza and chicken wings in hot holding unit were noted above 135F.

Employees were not able to locate Certified Food Manager Certificate or Food Handler Cards. Please forward copy of Certified Food Manager Certificate to our office within 14 days. Ensure Food Handler Cards are available for review at all times.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS
Agency Representative

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