



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

<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (LEM)	<b>BUSINESS PHONE:</b> (559) 816-4479	<b>RECORD ID#:</b> PR0000198	<b>DATE:</b> November 17, 2016
<b>FACILITY SITE ADDRESS:</b> 1180 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD MANAGER:</b> David Buyense	<b>EXP DATE:</b> 2/7/2019	<b>INSPECTOR:</b> 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed cooked meat in a container that was on the bottom shelf of the rack inside the walk-in refrigerator to be uncovered. Please make sure to keep all foods covered at all times to protect from cross contamination. Additionally, observed raw meats next to this that appeared to have dripped onto the floor of the walk-in. Please make sure to use the appropriate containers to avoid leakage.

**General Comments:**

Hand wash station was noted to be fully stocked.

The restroom was observed to be fully stocked.

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

The items in the dry storage area were observed to be above the floor six inches.

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:

*Abel Simon*

Received By:

*Abel Simon - REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (LEM)	<b>BUSINESS PHONE:</b> (559) 816-4479	<b>RECORD ID#:</b> PR0000198	<b>DATE:</b> April 01, 2016
<b>FACILITY SITE ADDRESS:</b> 1180 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> David Buyense	<b>EXP DATE:</b> 2/7/2019	<b>INSPECTOR:</b> 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 was observed to be fully stocked.

The temperatures of the walk in refrigeration units and cold holding tables was noted to be below 41°F.

Both restrooms were observed to be fully stocked.

Items in dry storage area were observed to be above the floor 6 inches.

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:

*Roy Fialho*

Received By:

*Abel Simon - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BOSTON HOUSE OF PIZZA (LEM)	<b>BUSINESS PHONE:</b> (559) 816-4479	<b>RECORD ID#:</b> PR0000198	<b>DATE:</b> October 09, 2015
<b>FACILITY SITE ADDRESS:</b> 1180 W BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> ROY FIALHO	<b>CERTIFIED FOOD HANDLER:</b> David Buyense	<b>EXP DATE:</b> 2/7/2019	<b>INSPECTOR:</b> ABEL SIMON

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 a follow up to a routine inspection conducted on September 2015. This inspection was conducted to verify compliance with the prior noted violations. The following was observed:

- 1) On last routine inspection, there was a wooden board that was observed to be holding up the cooling fans in the walk in refrigeration unit. This board is no longer in the walk in.
- 2) The baffles in the fume hood were observed to be clean and a receipt of the last service date was available on site.

Thank you for your cooperation in correcting the noted issues in such a timely manner.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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*Cecilia Ramos*

Received By:

*ABEL SIMON*

Agency Representative

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