



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> DOMINO'S PIZZA	<b>BUSINESS PHONE:</b> (559) 924-3545	<b>RECORD ID#:</b> PR0005486	<b>DATE:</b> August 03, 2016
<b>FACILITY SITE ADDRESS:</b> 25 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NICK HISHMEH	<b>CERTIFIED FOOD MANAGER:</b> SAMER SERYANI	<b>EXP DATE:</b> 1/25/2017	<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.

All cold holding temperatures were noted to be at or below 41°F for the prep table and walk-in refrigerator.

All food items were observed to be above the floor and have a lid on them inside the walk-in refrigerator.

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:

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

<b>FACILITY NAME:</b> DOMINO'S PIZZA	<b>BUSINESS PHONE:</b> (559) 924-3545	<b>RECORD ID#:</b> PR0005486	<b>DATE:</b> February 04, 2016
<b>FACILITY SITE ADDRESS:</b> 25 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NICK HISHMEH	<b>CERTIFIED FOOD HANDLER:</b> SAMER SERYANI	<b>EXP DATE:</b> 1/25/2017	<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:

All cold holding units were noted to be below 41°F.

The temperature of two pizzas that were out of the oven were noted to be above 135°F.

All dry storage items were observed to be above the floor six inches.

During the inspection of the walk-in refrigerator, it was observed that there was a lot of pizza dough containers in the aisle making the walk way cluttered. Please make sure to keep the walkway of the walk-in clear.

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:

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> DOMINO'S PIZZA	<b>BUSINESS PHONE:</b> (559) 924-3545	<b>RECORD ID#:</b> PR0005486	<b>DATE:</b> August 03, 2015
<b>FACILITY SITE ADDRESS:</b> 25 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> TEAM SO-CAL, INC.	<b>CERTIFIED FOOD HANDLER:</b> SAMER SERYANI	<b>EXP DATE:</b> 1/25/2017	<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:**

All cold holding units including the walk-in refrigeration unit were noted to be below 41°F.

General dry storage area was observed to be organized.

Hand wash station was fully stocked with hot water, soap, and paper towels.

Thank you.

<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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Blonde Dink*

Received By:

*ABEL SIMON*

Agency Representative

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