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:
FATTE ALBERT'S PIZZA COMPANY TAKE N BAKE	(559) 212-7716	PR0009126	January 10, 2017
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E HANFORD-ARMONA RD	LEMOORE	93245	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
WENDY RAYGOZA	Steven Gonzales	12/14/2020	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed there to be a missing baffle in the hood. Please make sure to obtain this before the next routine inspection. Thank you.

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

Description/Corrective Action: Observed a grime build up in the lip of the ice machine. Please make sure to dump out all the ice in the machine and clean this unit before restocking it.

General Comments:

Hand wash station was observed to be fully stocked.

The temperature of the prep table and walk in refrigerator were noted to be below 41°F.

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

The restroom was observed to be fully stocked.

Thank you.

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:

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

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
FATTE ALBERT'S PIZZA COMPANY TAKE N BAKE	(559) 212-7716	PR0009126	July 08, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E HANFORD-ARMONA RD	LEMOORE	93245	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
WENDY RAYGOZA	Steven Gonzales	12/14/2020	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed a dead cricket in the storage room of this facility located to the right of the restrooms. Please make sure to continue a certified pest control company service this facility. Copies of the service receipts were available on site, please continue to perform service in this facility.

General Comments:

All hand wash stations were observed to be fully stocked.

All cold holding units including the walk-in refrigerator were noted to be holding temperatures at or below 41°F.

Items in the walk-in refrigerator were observed to be fully covered and above the floor.

The restroom was observed to be fully stocked.

Observed ice that was build up in the cold holding unit which contains glass cups. The frozen ice froze extended onto the rack and some of the cups were frozen inside the ice formed. Please have a repairman service this unit.

Thank you.

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:

Abel Simon - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
FATTE ALBERT'S PIZZA COMPANY TAKE N BAKE	(559) 212-7716	PR0009126	January 22, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
150 E HANFORD-ARMONA RD	LEMOORE	93245	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
WENDY RAYGOZA	Steven Gonzales	12/14/2020	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The paper towels in the restroom were in the dispenser but properly installed. Please make sure to correct this.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed pizza boxes to be above the oven underneath the fume food and above the fume hood. Please relocate the pizza boxes to another area of the facility. This was noted in the last routine inspection.

General Comments:

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

Hand wash sink was noted to be fully stocked with hot water, soap, and paper towels.

All items in the walk-in refrigerator were observed to be above the floor six inches.

All items in the cold holding units were observed to be covered.

In addition to the routine inspection, Fatte Albert's is now using an open air barbecue to barbecue tri tip outside the store in the parking lot in the stall closest to the corner of Hanford-Armona Road and Beverly Drive. When using the open air barbecue, no food prepping is allowed outside. All meats are to be taken inside. As this is unit is in the parking lot, please make sure to keep this area monitored to avoid the general public from coming into contact with the open air barbecue. Please make sure to use a wire brush to sand off the rust observed on the unit.

Thank you.

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