



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: ME-N-ED'S PIZZA	BUSINESS PHONE: (559) 924-3484	RECORD ID#: PR0000244	DATE: October 06, 2016
FACILITY SITE ADDRESS: 1290 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN A. FERDINANDI	CERTIFIED FOOD MANAGER: DONNA KISER	EXP DATE: 11/19/2018	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed the three compartment sink to be leaking, please repair this before the next routine inspection.

General Comments:

Cold holding temperature for the walk-in and reach in prep unit was noted to be at or below 41°F.

Hand wash station was observed 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.

Observed good hand washing from the employees.

Restrooms were observed to be fully stocked.

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

FACILITY NAME: ME-N-ED'S PIZZA	BUSINESS PHONE: (559) 924-3484	RECORD ID#: PR0000244	DATE: April 01, 2016
FACILITY SITE ADDRESS: 1290 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN A. FERDINANDI	CERTIFIED FOOD HANDLER: DONNA KISER	EXP DATE: 11/19/2018	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:

All cold holding units including the walk in refrigerator, prep table, and salad bar were noted to be holding at or below 41°F.

The hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The restrooms were observed to be fully stocked.

All the items in the walk in refrigerator were observed to be covered.

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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Observed a leak underneath the three compartment sink. Please have this repaired before the next routine inspection.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The salad bar located to the right of the soda machine was observed to be at 43°F. Please monitor temperatures and contact repair company if needed.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed plastic knives and forks in black containers at the salad bar area. Please be sure to either individually wrap the utensils or keep them face down inside a container to avoid cross contamination.

General Comments:

Hand wash station was observed to be fully stocked.

Apart from the above noted cold holding violation, all other units including the walk-in refrigeration unit was noted to be below 41°F.

Observed good hand washing techniques from the employees.

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.

Handwritten signature of Donna Kiser

Received By:

ABEL SIMON

Agency Representative

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