



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: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: September 28, 2022
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD MANAGER: DAVID ESCALANTE	EXP DATE: 6/10/2025	INSPECTOR: Evelyn Elizalde

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 two (2) 10 oz (6lb) Dole pineapple chunk cans to have a major dent on the can. Please ensure all canned foods intended for pizza toppings are safe for use.

General Comments:

The following was observed during today's routine inspection:

- Ware washing sink had hot water at 120 F.
- Hand wash sink in kitchen and restroom had hot water at 100 F, paper towels and soap.
- All refrigeration units were at or below 41 F.
- All food was stored 6 inches above ground level.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

David Escalante

Evelyn Elizalde

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: CO0010216	DATE: July 27, 2021
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD HANDLER: DAVID ESCALANTE	EXP DATE: 6/10/2025	INSPECTOR: Yatee Patel - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was prompted due to an alleged complaint from a customer who ordered a hot sandwich and found a "metal" piece inside.

Findings:

The restaurant uses canned items - The can opener appeared to be well functioning. The operator does not think it was a can shaving, because all the items used from canned food are usually toppings for the pizza.

The operator suspected the metal dish scrubber may have accidentally be left in the containers that are cleaned and are used for storing the deli sandwich ingredients. The complainant stated it was a hard metal like object. The findings are inconclusive.

Asked operator to be careful using the can opener and other non food items and educated the cooks on how to avoid physical contamination.

Thank you

Violation: None Noted

Reinspection Required

Yes:

No:

Reinspection Date (on or after)

N/A

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: July 27, 2021
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROY FIALHO	CERTIFIED FOOD MANAGER: DAVID ESCALANTE	EXP DATE: 6/10/2025	INSPECTOR: Yatee Patel - 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: The flooring inside the kitchen area and walk-in needs replacement. Fixing the flooring to make it smooth will help better cleaning of the floor.

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

Description/Corrective Action: Observed a food prep employee with nail polish on and no gloves. Please wear gloves when you have nail polish on to avoid physical contamination.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed cook washing hands with gloves on. Discontinue this practice immediately and re-train all employees to wash hands correctly. Gloves are used after correctly washing hands.

General Comments:

The cold holding units were at 41F or lower.

Beach is used for sanitizer at the 2 compartment sink. In the future, please consider changing the 2 compartment sink to a 3 compartment sink. Also, be sure the floor drain is not clogged and water drains effectively.

Be sure all employees are re-trained with proper hand washing techniques.

Thank you

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

David Escalante

Yatee Patel - REHS

Received By:

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: BOSTON HOUSE OF PIZZA (HFD)	BUSINESS PHONE: (559) 582-4489	RECORD ID#: PR0000334	DATE: March 26, 2020
FACILITY SITE ADDRESS: 1770 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: ROY FIALHO	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 6/10/2020	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the Health Code 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:

The facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff is practicing social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Liliana Stransky - REHS

Environmental Health Specialist

Received By: _____