



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: DOMINO'S PIZZA	BUSINESS PHONE: (805) 650-9946	RECORD ID#: PR0008988	DATE: September 12, 2022
FACILITY SITE ADDRESS: 1703 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NICK HISHMEH	CERTIFIED FOOD MANAGER: MELISSA D. RAMOS	EXP DATE: 4/3/2024	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: None Noted

General Comments:

The following was observed during today's routine inspection:

All refrigeration units were at 41 F.

Restroom had hot water, paper towels and soap.

Hand wash station had hot water, paper towels and soap.

Sanitizer dispenser in three compartment sink was running low. Please have unit serviced and ensure sanitizer is available at all times.

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:

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DOMINO'S PIZZA	BUSINESS PHONE: (805) 650-9946	RECORD ID#: PR0008988	DATE: January 25, 2022
FACILITY SITE ADDRESS: 1703 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NICK HISHMEH	CERTIFIED FOOD MANAGER: MELISSA D. RAMOS	EXP DATE: 4/3/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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Violation: None Noted

General Comments:

Observations:

Facility has a fully stocked three compartment sink (was not in use during the inspection) with QT (ammonium) sanitizer.

Hand washing station, was supplied with soap, paper towels, and hot water.

Restroom appeared clean and well maintained with hot water, soap, and paper towels.

Dry storage was well maintained and six inches above the ground.

All refrigeration units holding pizza dough, pepperoni, cheese, meat, vegetables, etc. were 41F and had best if used by dates.

Food prep area was clean, well maintained, and organized for use. When observing one of the workers prep pizzas no signs of cross contamination was seen.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input 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:

 Received By:

SEM HAR GEBREGZIABIHE

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