



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: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: PR0006825	DATE: May 09, 2022
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WENDY RAYGOZA	CERTIFIED FOOD MANAGER: WENDY RAYGOZA	EXP DATE: 6/4/2020	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Repeat violation: A current copy of food managers certification was not available at the time of inspection. Please provide a copy of a current certification within 30 days of this inspection.

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

Description/Corrective Action: Repeat violation: The metal storage rack inside the walk in refrigerator (closest to door) is rusted and uses cardboard to cover up the rusted shelves. Please replace with a stainless steel rack that is easy to maintain clean.

General Comments:

The following was noted during today's inspection:
The three compartment sink had hot water at 120 F.
All hand wash sinks had hot water, paper towels and soap.
All refrigeration units temperature was at 41 F.
Facility had thermometers to monitor food temperatures.

Denise Carter was the manager present during today's inspection.

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: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: PR0006825	DATE: March 03, 2022
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WENDY RAYGOZA	CERTIFIED FOOD MANAGER: WENDY RAYGOZA	EXP DATE: 6/4/2020	INSPECTOR: Liliana Stransky - 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: The metal storage rack inside the walk-in (closest to the door) needs to be replaced with a stainless steel rack that is easy to wipe clean. This one is rusted and cardboard is used to cover up the rusted shelves.

All full CO2 cylinders must be chained to a wall or shelving unit to protect them from tipping over.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food manager certification expired in 2020 and needs to be renewed. Renew the certification and submit proof within 30 days of today's inspection.

General Comments:

Observed refrigeration units maintained at 41F or below. Freezer units were also at proper temperatures.

Hand washing stations were observed with hand soap, paper towels and hot water available.

Restroom facilities were well maintained and fully stocked.

Overall the facility was noted clean and organized.

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:

Liliana Stransky - REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: FATTE ALBERT'S PIZZA	BUSINESS PHONE: (559) 585-0220	RECORD ID#: PR0006825	DATE: March 25, 2020
FACILITY SITE ADDRESS: 110 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: WENDY RAYGOZA	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 6/4/2020	INSPECTOR: Yatee Patel - 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 dinning 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 should be aware of 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 should be practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff should use 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. The report will be emailed to the owner/operator. Please contact our Department for further questions.

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

Yatee Patel - REHS

Environmental Health Specialist

Received By: _____