

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: HOOPLA CATERING LLC	BUSINESS PHONE: (559) 280-7879	RECORD ID#: PR0008418	DATE: May 31, 2022	
FACILITY SITE ADDRESS: 9545 IONA AVE	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION	
OWNER NAME: GAY HOOPER	CERTIFIED FOOD MANAGER: GAY L. HOOPER	EXP DATE: 9/30/2022	INSPECTION INSPECTOR: SEMHAR GEBREGZIABIHE	
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser				
Violation: None Noted				
General Comments:				
Observations:				
Restrooms were fully stocked with hot water, soap, a	and paper towels.			
Hand washing station was fully stocked with hot wat	er, soap, and paper towels.			
Refrigeration unit was functioning properly at 41F ar	nd below.			
The ice machine is not functioning. The operator sta	ted that a new one will be procured	in the future.		
Gay Hooper was present for this inspection.				
Overall this facility is in satisfactory condition.				
Thank you for your time.				
	OS IMPROVEMENT FAIL	Reinspection F	Required: Yes: No: X	
RESULTS OF EVALUATION: X PASS NEED		Reinspection I	Date (on or after): N/A	
			Potential Food Safety All Star:	
- 2 House	,	SEMHAR GEBRI	E <i>GZIABIHE</i>	
Received By:		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:	
HOOPLA CATERING LLC	(559) 280-7879	PR0008418	April 16, 2021	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
9545 IONA AVE	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
GAY HOOPER	GAY L. HOOPER	9/30/2022	Susan Lee-Yang - REHS	
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser				
Violation: None Noted				
General Comments:				
Today's routine inspection was conducted with Gay	Hooper of Hoopla Catering.			
Caterer utilizes Lemoore Trinity Association's kitche	n as her commissary.			
Hand wash stations have hot and cold water, soap,	and paper towels.			
The reach-in refrigerator was measured at 41F.				
Observed food operators wearing gloves and masks	with hair restrained.			
Operator purchases products from Smart-N-Final.				
		Reinspection I	Required: Yes: No: X	
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FA	IL Reinspection I	Date (on or after): N/A	
			Potential Food Safety All Star:	
Dy Hope		Susan Lee-Yar	eg - REHS	
Received By:		Agency Representative		

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HOOPLA CATERING LLC	(559) 280-7879	PR0008418	April 29, 2019
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
9545 IONA AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
GAY HOOPER	GAY L. HOOPER	9/30/2022	Veronica Ochoa -REHS
viole reinspection will be conducted (if needed) at no charge. A service of the s	vice fee is assessed for each additional rei	nspection required.	
General Comments: Operator was observed preparing ground beef to ma measured at 205F. Operator currently utilizes the Le Hand wash station was stocked with soap, paper tov Reach-in cold holding unit measured at 37F. All of the operators' assistants had valid food handle	moore Tinity Hall as their commissivels, and hot water.	ary.	
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL		Required: Yes: No: X Date (on or after): N/A Potential Food Safety All Star:
Received By:		Veronica Ocho	

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

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