



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ME-N-ED'S PIZZARIA (Hfd)	BUSINESS PHONE: (559) 432-0399	RECORD ID#: PR0000586	DATE: June 16, 2022
FACILITY SITE ADDRESS: 711 W GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN A. FERDINANDI	CERTIFIED FOOD MANAGER: Robert Lomelino	EXP DATE: 11/6/2023	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: None Noted

General Comments:

All cold holding units were observed at 41F and below.
 Salad bar temperatures are monitored periodically and the remaining unused is thrown away. Facility avoids over filling the cold holding units.
 Bleach is available for 3 compartment for sanitizing.
 Hand washing station was fully stocked.
 Over all facility was in good condition.
 Thank you

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:

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 Received By:

Yatee Patel - REHS

 Agency Representative

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



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

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Salad bar temperatures are monitored periodically.
Bleach is available for 3 compartment for sanitizing.
hand washing station was fully stocked.
Over all facility was in good condition.
Thank you

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Yatee Patel

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ME-N-ED'S PIZZARIA (Hfd)	BUSINESS PHONE: (559) 432-0399	RECORD ID#: PR0000586	DATE: March 30, 2021
FACILITY SITE ADDRESS: 711 W GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JOHN A. FERDINANDI	CERTIFIED FOOD MANAGER: Robert Lomelino	EXP DATE: 11/6/2023	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: None Noted

General Comments:

The cold holding deli reach in case was measured at 38F.

The hand washing station was stocked.

The 3 compartment sink is used with bleach to sanitize, bleach was available but no measuring stripes on site. Please purchase stripes to measure the correct concentration of solution to sanitize.

The soda dispenser is not being used, the restrooms and dining are closed for general public.

The walk-in was very well organized.

The facility in general is well maintained and clean - Thank you for keeping it clean.

Thank you

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Yatee Patel

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Received By:

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