



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BRET HARTE SCHOOL	BUSINESS PHONE: (559) 992-3104Ext. 238	RECORD ID#: PR0000247	DATE: March 08, 2010
FACILITY SITE ADDRESS: 1300 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: Cecelia A. Barrera	EXP DATE: 2/25/2011	INSPECTOR: Lee Johnson - 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 facility is very clean and well maintained. All hot and cold temperatures checked today were satisfactory. Hand wash stations were fully stocked and used frequently by staff. Menu today is corn dogs, tater tots, canned peaches, and milk.

Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Cecelia Barrera

Received By:

Lee Johnson - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BRET HARTE SCHOOL	BUSINESS PHONE: (559) 992-3104Ext. 238	RECORD ID#: PR0000247	DATE: September 24, 2009
FACILITY SITE ADDRESS: 1300 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: Cecelia A. Barrera	EXP DATE: 2/25/2011	INSPECTOR: Troy Hommerding-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:

Hot holding temperatures were measured at or above 135°F, cold holding temperatures were measured at or below 41°F.

Hand wash sinks were properly stocked today as well as the employee restroom.

Food temperature log book was noted up to date, a digital thermometer is used to monitor food cooking and hot holding temperatures. A temperature log is also kept on the out side of the walk in refrigeration unit.

Kitchen appears well kept today.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

Troy Hommerding-REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BRET HARTE SCHOOL	BUSINESS PHONE: (559) 992-3104Ext. 238	RECORD ID#: PR0000247	DATE: May 20, 2009
FACILITY SITE ADDRESS: 1300 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: BRENDA MCGOWEN	EXP DATE: 2/25/2009	INSPECTOR: Lee Johnson - 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 temperatures checked today were satisfactory. Facility is clean and well maintained. Sanitizer levels were good. Food temperatures are taken daily, but documentation of those temperatures is inconsistent. Please log daily.

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 checked="" type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

Lee Johnson - REHS
Agency Representative

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