



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: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0006007	DATE: May 19, 2011
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: DEANNA CERVANTES	EXP DATE: 4/30/2010	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:

handwash station was noted fully stocked today.

Facility bis using a digital tip sensitive digital thermomter for logging cooking, hot holding and cold holding temperatures.

All temperatures checked today were at the proper regulatory requirement.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Julia Bonera

Received By:

Troy Hommerding-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: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0006007	DATE: September 27, 2010
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: DEANNA CERVANTES	EXP DATE: 4/30/2010	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Hobart two-door freezer has reportedly had trouble holding temperature, and coolant was added today. Current reading is 30F. Continue to monitor temperature and discontinue use as a freezer if the unit is not able to consistently hold foods well below 32F. Most facilities run their freezers close to 0F.

General Comments:

All hot and cold holding temperatures checked today were satisfactory. Staff logs temperatures daily with a digital thermometer. Hand wash sink was fully stocked. All staff were trained this weekend as Certified Food Safety Managers (excellent!).

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): _____ N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

Julio A. Chang

Received By:

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-1886	RECORD ID#: PR0006007	DATE: March 08, 2010
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: DEANNA CERVANTES	EXP DATE: 4/30/2010	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:

This facility is clean and well maintained. All hot and cold temperatures checked today were satisfactory. Temperatures are logged regularly. Hand wash stations are stocked. Menu today: Cheeseburger, corn dog, chicken nuggets, etc.

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:

Received By:

Lee Johnson - REHS

Agency Representative

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