



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: FIRST UNITED METHODIST CHURCH	BUSINESS PHONE: (559) 992-3211	RECORD ID#: PR0007533	DATE: June 27, 2011
FACILITY SITE ADDRESS: 1101 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PASTOR JAMES WOFFINDEN	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The frigidaire refrigerator measured 45F today. Please adjust and monitor to maintain 41F or less at all times.

General Comments:

Except as noted, all cold temperatures were satisfactory. All hand wash sinks were stocked. The facility is well maintained. Rescom provides monthly pest control services.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

James A. Woffinden

Received By: _____

Lee Johnson - REHS

Agency Representative

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

DIVISION OF ENVIRONMENTAL HEALTH SERVICES
KINGS COUNTY HEALTH DEPARTMENT
330 Campus Drive
Hanford, CA 93230
Phone: (559) 584-1411

INSPECTION/INVESTIGATION REPORT

Company Name	First United Methodist Church	Phone	
Facility Location	1101 Letts Ave	City	Corcoran
Mailing Address	1101 Letts Ave	City	Corcoran
Person Contacted	Pastor James Woffinden	Title	Pastor
Type of Inspection	opening - non-profit	Date	10/21/08

RESULTS OF INSPECTION/INVESTIGATION

Today's inspection is an opening inspection for a church kitchen.

The following must be corrected:


- * A certified food handler must be obtained,
- * Hot/warm water must be supplied to both restrooms.

Refrigeration units are working properly, 41°F was measured today.

Stove has a working hood,

This facility is ok to permit.

Application was filled out on site.

Reinspection Date:		
Inspector:		Received by: 