



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

<b>FACILITY NAME:</b> FREMONT ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880Ext. 3226	<b>RECORD ID#:</b> PR0000659	<b>DATE:</b> November 07, 2011
<b>FACILITY SITE ADDRESS:</b> 1900 BELL AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> Marilyn A. Coffia	<b>EXP DATE:</b> 9/1/2015	<b>INSPECTOR:</b> 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:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

**Description/Corrective Action:** Back door was noted open during service times, please keep the back door closed to exclude flies and other unwanted insects. If you wish to keep the back door open during service time please add a screen door to prevent flies and or other insects.

**General Comments:**

Employee restroom was noted fully stocked today.

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

This facility is using an accurate digital tip sensitive probe thermometer to monitor and record cooking and holding temperatures. Corn dogs cooked today had a final cooking temperature of 198°F. Green beans measured at 168°F.

Dry storage area was noted well kept.

Sanitizer test strips indicated the dishwasher unit is sanitizing properly.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
---	--

*Marilyn Coffia*

*Troy Hommerding-REHS*

Received By:

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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FREMONT ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880Ext. 3226	<b>RECORD ID#:</b> PR0000659	<b>DATE:</b> May 19, 2011
<b>FACILITY SITE ADDRESS:</b> 1900 BELL AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> Marilyn A. Coffia	<b>EXP DATE:</b> 9/1/2015	<b>INSPECTOR:</b> 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The dishwashing machine did not register any chlorine. Please service.

General Comments:

All temperatures checked today were satisfactory. Hand sinks were fully stocked. The kitchen was clean and generally well maintained. Hose on sink now has backflow prevention.

Thank you.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Marilyn Coffia*

Received By:

*Lee Johnson - 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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FREMONT ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880Ext. 3226	<b>RECORD ID#:</b> PR0000659	<b>DATE:</b> November 16, 2010
<b>FACILITY SITE ADDRESS:</b> 1900 BELL AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> Marilyn A. Coffia	<b>EXP DATE:</b> 9/1/2015	<b>INSPECTOR:</b> 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:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Hose attached to the faucet on the two compartment sink requires a anti-siphon/backflow prevention device. This has been noted on the two previous inspections. Please correct this by the next routine inspection.

**General Comments:**

All refrigeration temperatures were measured at the proper regulatory requirements.  
This facility is logging all cold holding, cooking, and hot holding temperatures with a digital tip sensitive thermometer.  
Employee restroom and handwash stations were noted fully stocked today.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*L. Llew Manos*

*Troy Hommerding-REHS*

Received By:

Agency Representative

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