



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: JOHN MUIR SCHOOL	BUSINESS PHONE: (559) 992-8880Ext. 5132	RECORD ID#: PR0000669	DATE: May 19, 2011
FACILITY SITE ADDRESS: 707 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: ANA DOMINGUEZ	EXP DATE: 8/19/2011	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 above 135°F. All cold holding refrigeration temperatures were measured below 41°F.

Handwash station was noted fully stocked today.

Facility is using a digital tip sensitive probe thermometer for logging cooking, hot holding, and refrigeration temperatures

Sanitizer test strips indicated the dishwasher unit is properly sanitizing.

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:

Ana Dominguez

Troy Hommerding-REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOHN MUIR SCHOOL	BUSINESS PHONE: (559) 992-8880Ext. 5132	RECORD ID#: PR0000669	DATE: September 27, 2010
FACILITY SITE ADDRESS: 707 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: ANA DOMINGUEZ	EXP DATE: 8/19/2011	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A dead mouse was noted on a sticky trap in the store room please remove and install a new trap. Contact pest control service for assistance if needed.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The dishwashing machine remains unused due to a missing part. This is a long standing problem that has been noted on the two prior inspection reports. This facility lacks a three compartment sink. The machine must be repaired so as to be regularly functional, or a three compartment sink must be installed.

The ice scoop was noted to be missing a handle. Please obtain and use a new scoop to prevent cross contamination.

Please clean or repair the aerater at the hand wash sink to improve water flow.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Hot dog temperatures checked today measured from 129-134F. All hot foods must be held at 135F or more at all times.

General Comments:

Except as noted above, all hot and cold holding temperatures checked today were satisfactory. Food temperatures are logged daily. Hand wash stations are fully stocked. All staff attended food safety certification training over the past weekend. Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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 type="checkbox"/> Potential Food Safety All Star:

Ana Dominguez

Lee Johnson - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOHN MUIR SCHOOL	BUSINESS PHONE: (599) 922-4167	RECORD ID#: PR0000669	DATE: May 14, 2010
FACILITY SITE ADDRESS: 707 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: ANA DOMINGUEZ	EXP DATE: 8/19/2011	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The dishwasher is broken and out of service (utensils are washed manually). Dishwasher must be repaired to proper functioning prior to the start of the next school year.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Chicken temperatures ranged from 127F to 135F today. All food is served in less than 2 hours, and leftovers are discarded. Please monitor hot temperatures throughout lunch and repair the unit if temperatures continue on the low end. All hot foods must be held at at least 135F at all times.

General Comments:

Menu today was baked chicken nuggets (pre-cooked), green beans, bread, and milk.

All cold temperatures checked today were satisfactory. The facility is clean and well organized.

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:

Ana Dominguez

Received By:

Lee Johnson - REHS

Agency Representative

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