



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: KINGS LAKE EDUCATION CENTER	BUSINESS PHONE: (559) 992-8887Ext. 8014	RECORD ID#: PR0008638	DATE: April 18, 2012
FACILITY SITE ADDRESS: 1128 S DAIRY	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

This facility serves three times a day, all food is prepared at the Corcoran High School Campus and transported by cart. All temperatures measured today were at the proper regulatory requirements. All food holding temperatures are logged daily using a digital thermometer. A handwash sink is located closed by.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Julia Borrera

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: KINGS LAKE EDUCATION CENTER	BUSINESS PHONE: (559) 992-8887Ext. 8014	RECORD ID#: PR0008638	DATE: November 02, 2011
FACILITY SITE ADDRESS: 1128 S DAIRY	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Hamburger temp measured 131 F. Please adjust repair to hold hot foods at 135 F or more at all times.

General Comments:

No food prep occurs at this satellite site. Food service only. Food is prepared at Corcoran High School and brought over daily prior to service. Cold temp (milk) was <40 F.

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:

Julia Barrera

Received By: _____

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS LAKE EDUCATION CENTER	BUSINESS PHONE: (559) 992-8887Ext. 8014	RECORD ID#: PR0008638	DATE: May 19, 2011
FACILITY SITE ADDRESS: 1128 S DAIRY	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 is available.

Food is prepared over at the high school and brought over. Hot held food today measured above 135°F. Milk cold holding unit measured at 41°F.

This facility serves food three times during the lunch period to three different groups of children. All food served within 2 hours. Please remember no food preparation is allowed at this facility, all food must be prepared at the high school. This facility is for serving only.

It is recommended this facility should be logging Hot Holding food temperatures for each serving.

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:

Troy Hommerding-REHS

Agency Representative

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