



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> MARK TWAIN ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 992-4178	<b>RECORD ID#:</b> PR0000670	<b>DATE:</b> September 09, 2011
<b>FACILITY SITE ADDRESS:</b> 1500 OREGON 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> WENDIE LARSON	<b>EXP DATE:</b> 10/21/2014	<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: None Noted

General Comments:

Hot and cold holding temperatures were all satisfactory. Hot, cold, and final cooking temperatures are logged daily using a digital thermometer.

Employee restroom and handwash sink was observed fully stocked.

Kitchen and dry storage area are well organized.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Wendie Larson*

*Troy Hommerding-REHS*

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> MARK TWAIN ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 992-4178	<b>RECORD ID#:</b> PR0000670	<b>DATE:</b> May 19, 2011
<b>FACILITY SITE ADDRESS:</b> 1500 OREGON 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> WENDIE LARSON	<b>EXP DATE:</b> 10/21/2014	<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: None Noted

General Comments:

All hot and cold temperatures checked today were satisfactory. Temperatures are logged daily by staff. The facility was noted to be very clean and well maintained. Sanitizer levels were satisfactory. Hand wash stations were fully stocked.

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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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MARK TWAIN ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 992-4178	<b>RECORD ID#:</b> PR0000670	<b>DATE:</b> October 08, 2010
<b>FACILITY SITE ADDRESS:</b> 1500 OREGON 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> WENDIE LARSON	<b>EXP DATE:</b> 10/21/2009	<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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Dishwasher was recently repaired (new motor) however, today the sanitizer step in washing the dishes was not functioning properly. It was noted that the sanitizer and detergent lines were inadvertently switched, today they were switched back to the normal positions. The dishwasher was then properly sanitizing at 50 PPM, as test strips indicated.

**General Comments:**

- Facility is continuing to log cooking, hot, and cold holding temperatures.
- Restroom was noted fully stocked.
- Handwash sinks were noted fully stocked today.
- All cold holding temperatures today were measured below 41°F
- Hot holding temperatures were measured above 135°F, fish patties measured at 197°F.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

*Wendie Larson*

*Troy Hommerding-REHS*

Received By: \_\_\_\_\_

Environmental Health Specialist \_\_\_\_\_

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