



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> CENTRAL VALLEY COMMUNITY CHURCH	<b>BUSINESS PHONE:</b> (559) 584-4201	<b>RECORD ID#:</b> PR0003632	<b>DATE:</b> May 03, 2011
<b>FACILITY SITE ADDRESS:</b> 942 S HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DR. KATHY PERRYMAN	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Veronica Santa Cruz-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:** One of the tan cold holding refrigeration units measured at 55°F. Please replace this unit with a unit that shuts properly and measures at 41° F.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.

<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:
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*Devan Blackwell*

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

*Veronica Santa Cruz-REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> CENTRAL VALLEY COMMUNITY CHURCH	<b>BUSINESS PHONE:</b> (559) 584-4201	<b>RECORD ID#:</b> PR0003632	<b>DATE:</b> May 12, 2010
<b>FACILITY SITE ADDRESS:</b> 942 S HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> DEVAN BLACKWELL/ KATHY PERRYMAN	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Susan Lee-Yang - 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:** Please provide proper liquid hand soap at hand wash station in the kitchen.

**General Comments:**

Observed restrooms stocked with soap and paper towels.

All cold holding units were noted satisfactory at time of inspection.

Observed canned foods organized and stored on shelf.

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:

Susan Lee-Yang - REHS

Agency Representative

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<b>FACILITY NAME:</b> CENTRAL VALLEY COMMUNITY CHURCH	<b>BUSINESS PHONE:</b> (559) 584-4201	<b>RECORD ID#:</b> PR0003632	<b>DATE:</b> May 15, 2009
<b>FACILITY SITE ADDRESS:</b> 942 S HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LAWRENCE/KATHY PERRYMAN	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> Yatee Patel - 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: Be sure all cold holding units hold temperature of 41F or below.

General Comments:

If facility is going to cook foods for temp events or church members then there is no requirement for a certified food handlers certificate. But if facility is going to be cook for other than temp events, then a certified food handlers certificate will be required to be submitted within 60days.

General cleaning needed in and around storage areas like drawers, refrigerators and cabinets.

Overall facility was in good condition. Bleach was available. Handwashing station fully equipped. Restroom in good condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Laurence Perryman*

Received By:

*Yatee Patel - REHS*

Agency Representative

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