



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: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: December 12, 2011
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EARL F JOHNSON SCHOOL	CERTIFIED FOOD HANDLER: JOANNA C. SOTO	EXP DATE: 4/23/2015	INSPECTOR: 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: None Noted

General Comments:

Hot dogs measured 160° F.
Cold holding units were all at or below 41°F and very dean & organized.
Soap, paper towel & hot water available.
Sanitizer available.
Temperature log complete.
Overall, the food facility appeared in good operational condition.

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:

Joanna C Soto

Received By: _____

Yatee Patel - 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: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: May 24, 2011
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EARL F JOHNSON SCHOOL	CERTIFIED FOOD HANDLER: JOANNA C. SOTO	EXP DATE: 4/23/2015	INSPECTOR: 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 HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: The hand wash sink /3 compartment sink located in the kitchen did not have hand soap or single serving paper towels. Please keep it stocked at all times.

General Comments:

Taco nada, Carrots, milk served today.

Cold holding units were 41°F.

Hot foods from KFC were in hot holding unit. Be sure to maintain hot temperature of 135°F or above.

Sanitize all utensil in bleach solution and air dry.

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:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: December 16, 2010
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: EARL F JOHNSON SCHOOL	CERTIFIED FOOD HANDLER: JOANNA C. SOTO	EXP DATE: 4/23/2015	INSPECTOR: 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: None Noted

General Comments:

Certification obtained.

No hot foods during today inspection.

Cold holding units measured 41° F.

Remember to always keep paper towel dispenser stocked during operating hours.

Overall, the food facility appeared in good operational condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Joanna C. Soto

Received By:

Yatee Patel - REHS

Agency Representative

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