



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> FRONTIER ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 584-2430Ext. 4301	<b>RECORD ID#:</b> PR0007501	<b>DATE:</b> December 07, 2011
<b>FACILITY SITE ADDRESS:</b> 1854 N MUSTANG DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER UNION ESD	<b>CERTIFIED FOOD HANDLER:</b> ABRIL ESCARCEGA	<b>EXP DATE:</b> 3/10/2014	<b>INSPECTOR:</b> Luis Flores

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 food temperatures monitored today were satisfactory.

Food temperatures are checked using a digital thermometer and logged daily by staff.

The food handling practice observed today is excellent.

<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> <u>          N/A          </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

*Abri Escarcega*

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

*Luis Flores*

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FRONTIER ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-2400Ext. 4301	<b>RECORD ID#:</b> PR0007501	<b>DATE:</b> May 16, 2011
<b>FACILITY SITE ADDRESS:</b> 1854 N MUSTANG DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER UNION ESD	<b>CERTIFIED FOOD HANDLER:</b> M MARIA DIXON	<b>EXP DATE:</b> 9/9/2013	<b>INSPECTOR:</b> Liliana Stransky - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Final rinse temperature for dishwasher was observed at 110°F. Temperature must reach 180° F or replace the rinse aide with a chlorine or ammonia based sanitizer for the final rinse.

**General Comments:**

Today's menu: hotdogs (150°F), beans (142°F), salad bar and milk.  
Refrigeration units were at or below 41° F.  
Hand washing station had soap and paper towels.

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:

Liliana Stransky - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> FRONTIER ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-2400Ext. 4301	<b>RECORD ID#:</b> PR0007501	<b>DATE:</b> December 14, 2010
<b>FACILITY SITE ADDRESS:</b> 1854 N MUSTANG DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER UNION ESD	<b>CERTIFIED FOOD HANDLER:</b> M MARIA DIXON	<b>EXP DATE:</b> 9/9/2013	<b>INSPECTOR:</b> Government Intern

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:

Today's menu included:

- Orange chicken (noted at 140 F)
- Rice (noted at 173 F)
- Fortune cookie

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

Operator reports temperature logs for the lunch menu were ruined, and is attempting to re-construct them. Please keep food temperature logs organized and protect them from being damaged. However, food temperature logs for salad bar was noted to be accurate and up-to-date.

Overall, the food facility appeared in satisfactory operational condition.

This inspection was performed by Gene Mora.

<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> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*M. Maria Dixon*

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

*Government Intern*

Agency Representative

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