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Director of Public Health Services

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COUNTY OF KINGS

DEPARTMENT OF PUBLIC HEALTH

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www.countyofkings.com/health/ehs

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Telephone: (559) 584-1411 Fax: (559) 584-6040

Dec. 13, 2011

Hanford Elementary Sch. Dist.
Attn: Anneliese Roa
714 N. White St.
Hanford, CA 93230

FOOD FACILITY INSPECTION
HAMILTON ELEMENTARY SCHOOL – 1269 LELAND WAY, HANFORD, CA
Inspection – December 12, 2011

A food facility inspection was performed of the Hamilton Elementary School cafeteria kitchen on Monday, December 12, 2011 in order to determine compliance with the California Retail Food Code under Health and Safety Code (HSC) section 113700 et. al. The inspection revealed the kitchen was in very good operational condition and kitchen staff was implementing proper food handling practices. No violations were noted during the inspection.

Temperature log forms were reviewed for daily hot and cold food temperature monitoring.

If you have any questions concerning this matter, please feel free to contact me at (559) 584-1411, Monday through Friday, 8:30 AM to 5:00 PM.

Sincerely,

Luis Flores, REHS
Environmental Health Officer IV

H:\facility files\food\g-h\hamilton 12-12-2011



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAMILTON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0006915	DATE: May 12, 2011
FACILITY SITE ADDRESS: 1269 LELAND WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY FOOD SERVICE	CERTIFIED FOOD HANDLER: LINDA GILLIAM	EXP DATE: 3/11/2011	INSPECTOR: 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: None Noted

General Comments:

Today's Menu: BBQ pork patty (155°F), white rice (146° F), salad and choice of milk.
Refrigeration temperatures observed at or below 41° F.
Hand washing station observed with soap and paper towels.
The final rinse temperature for the dishwasher was 186°F.
Please keep back door close until serving of lunch is complete.
Overall facility was clean and organized.

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:

Blanche Van Landingham

Liliana Stransky - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAMILTON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0006915	DATE: December 16, 2010
FACILITY SITE ADDRESS: 1269 LELAND WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY FOOD SERVICE	CERTIFIED FOOD HANDLER: LINDA GILLIAM	EXP DATE: 3/11/2011	INSPECTOR: 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: None Noted

General Comments:

Today's menu: turkey and gravy (173° F), canned peaches and mashed potatoes (142° F). Hand washing stations had soap and paper towels. Final temperature for dishwasher was 181° F. The facility was observed clean and well organized.

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:

Brenda Van Landingham

Liliana Stransky - REHS

Received By:

Agency Representative

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