



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: HANFORD CHRISTIAN SCHOOL	BUSINESS PHONE: (559) 584-9207	RECORD ID#: PR0000200	DATE: December 13, 2011
FACILITY SITE ADDRESS: 11948 FLINT AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD CHRISTIAN SCHOOL	CERTIFIED FOOD HANDLER: ANNETTE RAJKUP	EXP DATE: 10/12/2016	INSPECTOR: 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:

The school receives prepared foods from the Hanford Central Kitchen. The facility was observed in to be good operational condition at the time of inspection. Staff monitor and log food temperatures.

Please note that the food service operation can move to the new building under the current status as a food satellite facility. Please advise our Department if any equipment changes are proposed at a later point in time relating to a commercial exhaust hood installation, a three compartment wash sink, and/or modifications for a prep sink.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

Annette Rajkup

Received By: _____

Luis Flores

Agency Representative

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

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>Hanford Christian School</u>	DATE:	<u>Oct 27, 2011</u>
ADDRESS:	<u>11948 Flint Ave Hanford, CA 93230</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>584-9207</u>	LIC PLATE #:	_____
PROGRAM:	<u>1623</u>		

Kitchen inspection

- * Facility will begin serving daily hot lunches
- * Food will be transported by school staff from central kitchen on a daily basis.
- * Lunches will be transported in insulated containers and temperatures will be monitored upon arrival.
- Please retain copies of daily logs for your records.
- * Discard or return all leftovers to central kitchen.
- * Certified Manager: Annette Rajskup - Servsafe - 10/12/2010
- * Observed refrigeration temperatures below 41°F
- * Hand washing station was fully stocked with soap and paper towels. Hot water was also available.
- * Oven available for hot holding for food items as needed.
- * OK to operate with existing food vending permit.

Inspector: [Signature]

Received by: [Signature]



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD CHRISTIAN SCHOOL	BUSINESS PHONE: (559) 584-9207	RECORD ID#: PR0000200	DATE: May 25, 2011
FACILITY SITE ADDRESS: 11948 FLINT AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD CHRISTIAN SCHOOL	CERTIFIED FOOD HANDLER: KIMBERLY DANIELSON	EXP DATE: 9/23/2014	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 served for Lunch today.

Hot foods such as hamburger patties, sloppy joe etc are cooked here onsite every Wednesdays.

Be sure to sanitize area before preparing ready to eat foods. Sanitize all utensils with bleach solution.

Wash hands frequently and in between handling raw meats and salads.

Temperatures are taken frequently. Logs are available.

Hand wash station is fully stocked.

Limit foods that create smoke/grease since facility does not have hood.

Cold holding unit was 41° F.

Thank you.

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:

Received By: _____

Yatee Patel - REHS

Agency Representative

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