



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 WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: December 06, 2011
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HFD JOINT UNION HIGH SCHL DIST	CERTIFIED FOOD HANDLER: GLORIA T. AREVALO	EXP DATE: 3/10/2012	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:

Cafeteria and Snack Bar
 All hot and cold food temperatures monitored met Food Code requirements.

Staff log hot food and refrigeration unit temperatures daily.

Facility is well operated.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

[Handwritten Signature]

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

FACILITY NAME: HANFORD WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: May 16, 2011
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HFD JOINT UNION HIGH SCHL DIST	CERTIFIED FOOD HANDLER: GLORIA T. AREVALO	EXP DATE: 3/10/2012	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:

KITCHEN

Observed refrigeration units at and below 38°F.
Warmer units held PHF's at 148°F.
Hand washing station was observed with hand soap and paper towels in place.

SNACK BAR

Refrigeration units were below 41°F.
All hot holding temps were observed and recorded above 135° F.
Hand washing station was observed with soap and paper towels.

Overall, both facilities were observed sanitary and orderly.
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 checked="" type="checkbox"/> Potential Food Safety All Star:

Juan McBride

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: December 08, 2010
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HFD JOINT UNION HIGH SCHL DIST	CERTIFIED FOOD HANDLER: GLORIA T. AREVALO	EXP DATE: 3/10/2012	INSPECTOR: 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 from the cafeteria included:

Orange Chicken (noted at 141 F)
Rice (noted at 137 F)
Carrots
Fruit
Milk

Items served from the snack bar included:

Tornadoes (noted at 136 F)
Nacho cheese (noted at 140 F)
Sandwiches
Cookies

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

Temperature logs were observed to be up-to-date.

The food handling practice observed was very good. Overall, the food facility appeared in good operational condition.

This inspection was performed by Gene Mora.

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