



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: COMMUNITY DAY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000537	DATE: December 10, 2010
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Cold holding temp for unit was 40°F.

Operators waiting for Certified food handlers certification to be mailed. Please fax one of them to our office when you receive it.

Dishwasher is a high temp machine - OK.

Handwashing station -OK.

School gets food from district kitchen and temps all food when receiving it.

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:

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: JEFFERSON ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000537	DATE: May 14, 2010
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: MARGARET TOSTE	EXP DATE: 5/22/2007	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:

Jefferson school kitchen to be used by KCAO for their summer lunch program.
Refrigeration unit observed at 38 °F.
Final rinse temperature for the dishwasher was above 180° F.
Please make sure the steam table holds at 135 or above when in use.

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:

Amelwan M. Rosa

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JEFFERSON ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000537	DATE: June 03, 2009
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: MARGARET TOSTE	EXP DATE: 5/22/2007	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:

The facility remains closed throughout the school year. It is utilized by KCAO during their summer lunch program. Refrigeration was observed at 37°F. Final rinse temperature for the dishwasher was 182°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: _____

Liliana Stransky - REHS
Agency Representative

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