



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: JOHN F KENNEDY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0003711	DATE: April 18, 2012
FACILITY SITE ADDRESS: 1000 E FLORINDA	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: BARBARA J CHASMAR	EXP DATE: 11/22/2015	INSPECTOR: Kimberly Marquez

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:

Observed hand sinks fully stocked with soap, paper towels and hot running water

Today's menu: chicken patties, salad, hoggie and milk.

Hot holding noted at 135F and above and cold holding at 41F and below.

Dish machine noted at 100ppm chlorine.

Observed employee wash hands properly at time of inspection. Good job!

Overall facility was in excellent condition. Keep up the good work.

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:

Received By:

Kimberly Marquez

Agency Representative

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



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: JOHN F KENNEDY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0003711	DATE: August 19, 2011
FACILITY SITE ADDRESS: 1000 E FLORINDA	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: BARBARA J CHASMAR	EXP DATE: 11/22/2015	INSPECTOR: Susan Lee-Yang - 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:

Hand washing station has hot water, soap, and paper towels.
Hot foods temperature were observed above 135° F.
Temperature logs are complete and up to date.
Dish washer sanitizer was noted at 100 ppm.
Reach in cooler was noted at 41° F.

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:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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



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: JOHN F KENNEDY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0003711	DATE: February 16, 2011
FACILITY SITE ADDRESS: 1000 E FLORINDA	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: ROXANNE THOMAS	EXP DATE: 3/11/2011	INSPECTOR: Kimberly Marquez

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:


Observed hand wash stations fully stocked with soap. paper towels and hot running water.

All cold and hot holding units were at satisfactory temperature.

Lunch menu included chicken patty on a bun, oven tater tots, salad, fruit, and fiesta bean burrito.

Overall, the food facility appeared in good operational condition.

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:

Received By: 

Kimberly Marquez
Agency Representative

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