



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: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: December 05, 2011
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: MICHELLE H LOWELL	EXP DATE: 11/22/2015	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:

Menu: Corn dogs, bread, fruit, Broccoli.
Hot holding foods measured at 140° F and above.
Cold units measured at 37°F.
Dish Washer is high temp - 180°F.
Hand washing station was fully stocked.
Temp log was complete.
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:
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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: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: May 16, 2011
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: MICHELLE H LOWELL	EXP DATE: 11/22/2015	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: Cheese quesadilla(145° F), salad bar, and milk.
Observed milk storage units below 41° F.
Observed soap and paper towels at hand washing station. Hot water was also available.
Final rinse temperature for dishwasher was 186°F.
Overall the facility was clean and well maintained.

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:

Michelle Lowell

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: November 16, 2010
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: GERI ROCHA	EXP DATE: 3/11/2011	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:

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

All hot and cold food temperatures monitored today were satisfactory.

Today's menu item was beef & gravy and both measured over 135 °F .

Restroom was in good 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:

m. [signature]

Received By:

Yatee Patel - REHS

Agency Representative

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