

# 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>Kings Community Day School</u>	DATE:	<u>12/14/11</u>
ADDRESS:	<u>146 Highland St. Hanford CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>589-2603</u>	LIC PLATE #:	_____
PROGRAM:	<u>1023</u>		

\* Routine Inspection \*

\* Today's Menu: Rice (136°F), buffalo wings (138°F), cucumbers and fruit.

\* Refrigeration unit observed at 39°F

\* Hand washing station was observed fully stocked with soap and paper towels. Hot water was also available.

\* Observed food servers wearing gloves and hair restraints.

\* CFT: Louise Rodriguez expires 10/02/2015

\* Overall the facility was observed well maintained.

Thank you!

Inspector: \_\_\_\_\_

Received by: \_\_\_\_\_

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BUSINESS NAME:	Jefferson Elem / Community	DATE:	12-12-11
ADDRESS:	511 W. Malone St Hanford, CA		
OWNER/OPERATOR			
PHONE #:	585-3620	LIC PLATE #:	
PROGRAM:	1623		

\* Routine Inspection \*

- CFM: Candy Mullins expires 11/22/15
- Today's Menu: Refined beans + tortilla, cheese, milk and fruit.
  - Beans observed at 161°F
- Refrigeration units observed below 41°F - good!
- Ammonia sanitizer is available for the dishwasher. Monitor the concentration periodically to make sure it reaches 200 ~~ppm~~ <sup>ppm</sup>/million.
- Facility was observed very clean and well maintained.

Thank you!

Inspector:

Handwritten signature of the inspector, appearing to be "D. Miller".

Received by:

Handwritten signature of Candy Mullins.

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FAX: (559) 584-6040

BUSINESS NAME:	Woodrow Wilson	DATE:	12/12/11
ADDRESS:	601 W. Florida Ave / Hanford, CA		
OWNER/OPERATOR			
PHONE #:	585-3870	LIC PLATE #:	
PROGRAM:	1623		

\* Routine Inspection \*

CFM: Gina A. Wibeto expires: 11/22/2015

- Hot holding temperatures observed above 135°F
- Cold holding temperatures observed below 41°F
- Hand washing station observed stocked with soap and paper towels.
- Dishwasher had final rinse temperature of 177°F - ok <sup>log indicated</sup> 184°F
- Overall facility was observed clean and well maintained.

Thank you!

Inspector:

*[Signature]*

Received by:

*[Signature]*

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FAX: (559) 584-6040

BUSINESS NAME:	Kit Carson	DATE:	12/14/11
ADDRESS:	9895 7th Ave Hanford CA		
OWNER/OPERATOR			
PHONE #:	582-9843	LIC PLATE #:	
PROGRAM:	1623		

\* Routine Inspection \*

\* Today's Menu: Hot dogs (138°F), tater tots (136°F), salad bar items were at 45°F or below.

\* Refrigeration units were observed at or below 41°F.

\* CFA Jessica Wright NRFSP expires 7/14/2014

\* Adequate sanitizer was present in the dishwasher

Improvement Needed as follows:

- ① Flies are present inside the kitchen and no method of fly control is in place. Air blowers at the doors are (and have been) recommended.
- ② Excessive ice build-up was observed in the outside freezer walk-in, and it must be removed.
- ③ Several items were observed uncovered inside the walk-in. Please keep everything covered at all times.

Thank you!

Inspector:

Received by:

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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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: BBQ pork steak (190°F), white rice (180° F), salad and milk. Refrigerator observed at 39°F. Hand washing station observed stocked with soap and paper towels. Student servers observed wearing aprons, gloves and hair nets. Overall facility was clean and orderly.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [X] Potential Food Safety All Star.

Frankie Allen

Liliana Stransky - REHS

Received By:

Agency Representative

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



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Environmental Health Services Division  
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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> KINGS COUNTY COMMUNITY SCHOOL	<b>BUSINESS PHONE:</b> (559) 589-2603	<b>RECORD ID#:</b> PR0000199	<b>DATE:</b> December 17, 2010
<b>FACILITY SITE ADDRESS:</b> 146 HIGHLAND ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST.	<b>CERTIFIED FOOD HANDLER:</b> LOUISE RODRIGUEZ	<b>EXP DATE:</b> 10/2/2015	<b>INSPECTOR:</b> 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 wash station had hot water, soap, and paper towels.

Refrigerator was noted satisfactory during time of inspection.

Temperature logs are up-to-date.

Thank you!

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Louise Rodriguez*

*Susan Lee-Yang - REHS*

Received By:

Agency Representative

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