



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: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 584-7068	RECORD ID#: PR0003964	DATE: April 09, 2012
FACILITY SITE ADDRESS: 5152 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KNIGHTS OF COLUMBUS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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 restrooms clean and fully stocked.
- Observed hand sinks fully stocked with soap and paper towels.
- Observed cold holding unit at 41F and below.

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:

Kimberly Marquez

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 584-7068	RECORD ID#: PR0003964	DATE: January 27, 2011
FACILITY SITE ADDRESS: 5152 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KNIGHTS OF COLUMBUS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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:

Refrigeration units observed at 41° F and below.
Hand washing facilities were stocked with soap and paper towels.
Restroom was observed clean.
Facility currently used only by organization members and not rented to general public.

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:

Rehol Juit

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KNIGHTS OF COLUMBUS	BUSINESS PHONE: (559) 583-9930	RECORD ID#: PR0003964	DATE: January 19, 2010
FACILITY SITE ADDRESS: 5152 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: J MARQUEZ/T MURRIETTA	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: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Roach droppings were noted in cabinets. You must contact a pest control operator and clean surfaces with bleach solution.

General Comments:

- Cold holding units measured 40° F.
- Facility is only rented for non-profit functions.
- Overall facility was in good condition.
- Hot water available.
- Restrooms were noted fully equipped.
- 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:

Received By: _____

Yatee Patel - REHS
Agency Representative

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