



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: LAKESIDE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 582-2868Ext. 113	RECORD ID#: PR0000643	DATE: December 08, 2011
FACILITY SITE ADDRESS: 9100 JERSEY AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LAKESIDE UNION SCHOOL	CERTIFIED FOOD HANDLER: SHIRLEY A AVILA	EXP DATE: 10/24/2014	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:

- Hot food (BBQ) measured over 160°F.
- Cold holding unit & salad measured 41° F.
- Temp log complete.
- Thermometers available.
- 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 type="checkbox"/> 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: LAKESIDE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 582-2868Ext. 113	RECORD ID#: PR0000643	DATE: May 31, 2011
FACILITY SITE ADDRESS: 9100 JERSEY AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LAKESIDE UNION SCHOOL	CERTIFIED FOOD HANDLER: SHIRLEY A AVILA	EXP DATE: 10/24/2014	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: Pizza, salad & fruit served for lunch today.

Cold holding unit was at 41 °F today. Operator stated that during the weekend (Fri-Mon) the walk-in temperature was at 65 °F due to malfunction of unit. Operator threw out all the foods when she arrived at facility Tuesday Morning. Proof was the trash bin & boxes of food in it during inspection.

Hot food was held at 140°F .

Facility was in good condition.

Use sanitizer solution for all utensils.

Thank you.

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