



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: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: April 17, 2012
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: HELEN M RIBERA	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 hot water, soap and paper towels.

Today's menu was marinara sauce noted at 156F bread sticks, milk, salad and fruit.

Observed cold holding units noted at 41F and below at time of inspection.

Dish machine noted at 180F.

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

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:

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: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: August 19, 2011
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: HELEN RIBERA	EXP DATE: 3/11/2011	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Adjust hot holding unit temperature to insure that the food products are holding at 135° F. Some pizza was noted at 130°F and others were above 135° F.

General Comments:

Lunch menu was pizza and green beans. The reach in unit temperature was satisfactory. The final rinse temperature was noted at 180° F. Fax certified food handler certificate to our department.

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: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: February 28, 2011
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: HELEN RIBERA	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:

Overall, the food facility appeared in good operational condition.

Hand wash station was fully stocked with soap paper towels and hot running water.

Lunch menu was chicken nuggets, corn, fruit, salad, and vegetables.

All hot, cold, and final cooking food temperatures monitored today were satisfactory.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Helena Ribera

Received By:

Kimberly Marquez

Agency Representative

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