



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: LINCOLN SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000610	DATE: December 06, 2011
FACILITY SITE ADDRESS: 807 S IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: SHIRLEY DIEHL	EXP DATE: 11/1/2015	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:

- Rice measured at 150° F.
- Cold holding unit measured 38° F.
- Temperature logs Complete.
- Dish Washer concentration is 50 ppm of cl.
- Facility is in good running 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:

J. Margino

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: LINCOLN SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: FA0001332	DATE: May 24, 2011
FACILITY SITE ADDRESS: 807 S IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: SHIRLEY DIEHL	EXP DATE: 11/1/2015	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: No sanitizer was observed for the dishwasher. Have the unit serviced and keep sanitizer level at 50 ppm minimum of cl or 100ppm for quat solution. .

General Comments:

Cold holding unit was at 36° F.

Corn dogs measured at 159°F.

Measure the sanitizer level daily on the utensil to see if it is at the right concentration.

Temperature Logs ok.

Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

S. Diehl

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LINCOLN SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000610	DATE: December 14, 2010
FACILITY SITE ADDRESS: 807 S IRWIN ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: SHIRLEY DIEHL	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:

Menu - BBQ Pork & Rice

Hot foods measured over 160° F.

Cold holding units were 41°F.

Operator has complete temp log and receives food from the district kitchen.

Dishwasher was 50 ppm of chlorine sanitizer.

Restroom was satisfactory condition.

Overall, the food facility appeared in good operational condition.

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

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