



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: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: December 06, 2011
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: EARL CONRO	EXP DATE: 11/22/2015	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: Dish machine used to sanitize is non-functional. Unit needs to be repaired or replaced before school starts again. Facility does not have a 3 compartment sink either.

General Comments:

Hot food temp (meat) measured 173° F.
 Cold holding temp measured 41°F.
 Thermometer available and used. Logs complete.
 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): N/A <input type="checkbox"/> Potential Food Safety All Star:

Earl Conro

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: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: May 25, 2011
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: RUTH DIHEL	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:

Pre-packaged sandwiches for lunch with fruit & salad.

Thermometer available for logging temperatures.

Sanitizer level was at 100 ppm of Quat in the dish machine.

Cold holding unit was at 41° F.

Overall satisfactory condition. 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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Earl J. Conso

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: December 16, 2010
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: RUTH DIHEL	EXP DATE: 3/11/2011	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Mashed potatoes were observed at 119°F. Temperature for hot holding unit was raised at the time of inspection. Records indicate potatoes arrived at 157°F.

General Comments:

Turkey and gravy were held at 162° F.
Final rinse temperature for dishwasher was 193°F.
Soap and paper towels were available for proper hand washing.
Please monitor temperatures closely to maintain PHF's at adequate temperatures.

Thank you!

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:

Ruth Dihel

Liliana Stransky - REHS

Received By:

Environmental Health Specialist

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