



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: MONROE ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000431	DATE: December 14, 2011
FACILITY SITE ADDRESS: 300 MONROE DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	CERTIFIED FOOD HANDLER: TRACY BROWN	EXP DATE: 5/16/2014	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: Ham & Turkey stick sandwiches.
- Thermometer available.
- Cold holding unit was at 41°F.
- Handwashing station fully stocked. Observed employee properly washing hands.
- Dish Machine is high temp.
- 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 checked="" type="checkbox"/> Potential Food Safety All Star:

Tracy G. Brown

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: MONROE ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000431	DATE: May 10, 2011
FACILITY SITE ADDRESS: 300 MONROE DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	CERTIFIED FOOD HANDLER: TRACY BROWN	EXP DATE: 5/16/2014	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: None Noted

General Comments:

Observed hand wash station stocked with soap and paper towels.

Today's menu includes hot dogs, beans, salad bar, crackers, apricots, carrots, and milk.

All cold holding units were noted below 41° F.

Final rinse temperature for dishwasher was noted at 170°F.

QAC sanitizer buckets were noted at 200 ppm.

Observed temperature log complete.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Tracy G. Brown

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MONROE ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000431	DATE: December 07, 2010
FACILITY SITE ADDRESS: 300 MONROE DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	CERTIFIED FOOD HANDLER: SUSAN TAVARES	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: None Noted

General Comments:

Today's menu included:

- Beef meatloaf (157F)
- Potatoes (173F)
- Salad Bar
- Diced Peaches
- Milk

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

Temperature log was noted accurate and up-to-date.

Final rinse temperature of dishwasher was noted at 184F

Overall, the food facility appeared in satisfactory 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 checked="" type="checkbox"/> Potential Food Safety All Star:

Jrady G. Brown

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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