



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: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 584-0112Ext. 2201	RECORD ID#: PR0006008	DATE: December 02, 2011
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCH00L	CERTIFIED FOOD HANDLER: DEBBIE L STOUT	EXP DATE: 10/10/2014	INSPECTOR: Luis Flores

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:

All hot and cold food temperatures monitored met Food Code requirements.

The cafeteria kitchen was observed well maintained and operated. The food handling practice observed was good.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Mary Breckard

Received By:

Luis Flores

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 585-2400	RECORD ID#: PR0006008	DATE: May 10, 2011
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCH00L	CERTIFIED FOOD HANDLER: DEBBIE L STOUT	EXP DATE: 10/10/2014	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:

Restroom and hand wash station were stocked with hot water, soap, and paper towels.

Pepperoni pizza, hot dogs, and ground beef were noted above 135°F.

Tuna, chicken, and ranch in salad bar were noted below 41°F.

All cold holding units were noted satisfactory at time of inspection.

Observed food workers wearing disposable gloves.

Observed temperature logs up-to-date.

Facility is in good operating 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:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 585-2400	RECORD ID#: PR0006008	DATE: December 16, 2010
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCH00L	CERTIFIED FOOD HANDLER: DEBBIE L STOUT	EXP DATE: 10/10/2014	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 satisfactory operational condition.

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

Pepperoni pizza, tacos and salad were served at time of inspection.

Pepperoni pizza temperature was noted at 160° F.

Taco was noted at 168° F.

Pasta salad was noted at 41° F.

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

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:

Jackie G...

Received By: _____

Kimberly Marquez

Agency Representative

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