



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: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: December 06, 2011
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: CONNIE MARTIN	EXP DATE: 11/22/2015	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 monitored hot and cold food temperatures met Food Code requirements.

Please note that daylight can be seen though the northern kitchen access door sweep. Have the door sweep/threshold repaired or replaced to ensure vermin exclusion.

Overall, facility maintenance is excellent.

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:

Connie P. Martin

Luis Flores

Received By: _____

Agency Representative _____

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: May 18, 2011
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: CONNIE MARTIN	EXP DATE: 11/22/2015	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 restroom and hand wash station stocked with soap and paper towels.

Cold holding units were noted below 41°F.

Observed facility clean and well maintained.

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:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: December 09, 2010
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: CONNIE MARTIN	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:

Cold holding unit measured 41° F.

Chicken measured 150° F.

Sanitizer buckets were in good concentration.

Employee washed hands before starting work.

Overall, the food facility appeared in good operational condition and observed clean.

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 checked="" type="checkbox"/> Potential Food Safety All Star:
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Connie S. Martin

Received By: _____

Yatee Patel - REHS

Agency Representative

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