



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: ST ROSE-MC CARTHY SCHOOL	BUSINESS PHONE: (559) 584-5218	RECORD ID#: PR0000108	DATE: December 09, 2011
FACILITY SITE ADDRESS: 1000 N HARRIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ST ROSE/ MC CARTHY SCHOOL	CERTIFIED FOOD HANDLER: TRACY BRAZIL	EXP DATE: 9/11/2015	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 temperature requirements. Daily food temperatures are monitored and logged by staff.

Facility was observed in very 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 Brazil

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: ST ROSE-MC CARTHY SCHOOL	BUSINESS PHONE: (559) 584-5218	RECORD ID#: PR0000108	DATE: May 18, 2011
FACILITY SITE ADDRESS: 1000 N HARRIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ST ROSE/ MC CARTHY SCHOOL	CERTIFIED FOOD HANDLER: TRACY BRAZIL	EXP DATE: 9/11/2015	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 hand wash station stocked with soap and paper towels.

All cold holding units were noted below 41°F.

Hot potentially hazardous foods are documented and logged.

Thank you!

Facility is clean.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Tracy Brazil

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ST ROSE-MC CARTHY SCHOOL	BUSINESS PHONE: (559) 584-5218	RECORD ID#: PR0000108	DATE: December 14, 2010
FACILITY SITE ADDRESS: 1000 N HARRIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ST ROSE/ MC CARTHY SCHOOL	CERTIFIED FOOD HANDLER: TRACY BRAZIL	EXP DATE: 10/22/2010	INSPECTOR: Government Intern

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:

- Mashed potatoes (noted at 160 F)
- Corn (noted at 180 F)
- Chicken tenders

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

Hand wash station was observed to be fully stocked with soap, paper towels and hot water.

Food temperature logs were observed to be disorganized and missing the months of November 2010 and December 2010. Please keep food temperature logs up to date and organized.

This inspection was performed by Gene Mora.

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:

Tracy Brazil

Received By: _____

Government Intern

Agency Representative

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