



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: WASHINGTON SCHOOL	BUSINESS PHONE: (559) 585-3805	RECORD ID#: PR0000397	DATE: December 14, 2011
FACILITY SITE ADDRESS: 2245 FAIRMONT DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: NAOMI GAFFNEY	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: None Noted

General Comments:

Menu: Hum & turkey hot sandwich.
Cold holding measured under 41° F.
Dish machine final rinse was 183°F.
Thermometer available.
Hand washing station fully stocked.
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:
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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: WASHINGTON SCHOOL	BUSINESS PHONE: (559) 585-3805	RECORD ID#: PR0000397	DATE: May 17, 2011
FACILITY SITE ADDRESS: 2245 FAIRMONT DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: NAOMI GAFFNEY	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:

Today's menu included: steam rice (noted at 171°F), orange chicken (noted at 160°F), salad bar, cantaloupe, milk.

Observed hand wash station stocked with soap and paper towels.

Final rinse temperature for dishwasher was noted at 182°F.

QAC sanitizer buckets were noted at 200 ppm.

All cold holding units were noted satisfactory.

Observed operator taking food temperatures with digital thermometers.

Observed temperature logs up-to-date.

Observed food operators washing their hands.

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): <u> </u> N/A <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: WASHINGTON SCHOOL	BUSINESS PHONE: (559) 585-3805	RECORD ID#: PR0000397	DATE: December 03, 2010
FACILITY SITE ADDRESS: 2245 FAIRMONT DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: NAOMI GAFFNEY	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: cheeseburger (noted at 138°F), honeydew, mandarin oranges, crackers, spinach, carrots, and milk.

Observed hand wash station stocked with soap and paper towels.

Reach-in refrigerator and milk refrigerators were all noted below 41°F.

Final rinse temperature for dishwasher was noted at 174°F.

Observed facility clean and well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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