County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY ELEMENTARY	(559) 386-9083Ext. 3063	PR0000665	April 17, 2009
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
701 GENERAL PETROLEUM	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
REEF-SUNSET UNIFIED SCHOOL DIS	MARIA CASILLAS	5/10/2011	Lee Johnson - 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:

All temps checked today were appropriate. Temps are logged daily. Facility is clean & organized. Thank you.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Maria Casillas

Received By:

Lee Johnson - 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY ELEMENTARY	(559) 386-9083Ext. 3063	PR0000665	December 08, 2008
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
701 GENERAL PETROLEUM	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
REEF-SUNSET UNIFIED SCHOOL DIS	MARIA CASILLAS	5/10/2011	Lee Johnson

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: The facility has an infrared surface thermometer and an analog probe thermometer, but no digital probe thermometer. One was provide by our office today. Please use daily.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: One tray of frozen chicken patties was noted uncovered in walk in. Please cover all foods not actively cooling to avoid potential contamination.

General Comments:

All hot a cold temperatures checked today were satisfactory. Temperature of cold holding units are logged daily, but no food service temperatures have been logged since 10/08. Please continue to check the temperature of foods at time of service (hot & cold) daily with a digital probe thermometer. Please fax a copy of this documentation to our office.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Maria Casillas

Received By:

Lee Johnson

Environmental Health Specialist

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
KETTLEMAN CITY ELEMENTARY		PR0000665	April 07, 2008
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
GENERAL PETROLEUM	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
REEF-SUNSET UNIFIED SCHOOL DIS	MARIA CASILLAS	5/10/2011	Lee Johnson

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

Description/Corrective Action:

General Comments:

All hot and cold temperatures checked today were satisfactory. All hard wash sinks were fully stocked. Temperature, are documented daily using a digital thermometer. Thank you.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[X] Potential Food Safety All Star:

Signature:

Lee Johnson
Environmental Health Officer

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