



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/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> ST. BRIGID CATHOLIC CHURCH YOUTH CENTER	<b>BUSINESS PHONE:</b> (559) 816-3371	<b>RECORD ID#:</b> PR0009358	<b>DATE:</b> October 21, 2016
<b>FACILITY SITE ADDRESS:</b> 319 N HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH PRUD'HOMME	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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:

Facility is being utilized as a commissary.

The following were noted during today's inspection:

- Hand wash station has hot water, soap and paper towels.
- Cold holding unit was noted at 37F.
- Facility has commercial hood and equipment, 2-compartment sink and hand wash sink.
- Observed facility maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> ST BRIGID CATHOLIC CHURCH/MC HUGH HALL KITCHEN	<b>BUSINESS PHONE:</b> (559) 584-5218	<b>RECORD ID#:</b> PR0000108	<b>DATE:</b> October 21, 2016
<b>FACILITY SITE ADDRESS:</b> 1000 N HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ST BRIGID CATHOLIC CHURCH/MC HUGH HALL KITCHEN	<b>CERTIFIED FOOD MANAGER:</b> MARIA G MURGUIA	<b>EXP DATE:</b> 3/19/2019	<b>INSPECTOR:</b> 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:

Facility is being utilized as a commissary.

Today's inspection revealed the following:

-Hand wash station has hot water, soap and paper towels.

-Reach-in refrigerator was noted at 36F.

-Observed facility clean and maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> ST. BRIGID CATHOLIC CHURCH	<b>BUSINESS PHONE:</b> (559) 816-3371	<b>RECORD ID#:</b> PR0009358	<b>DATE:</b> December 23, 2015
<b>FACILITY SITE ADDRESS:</b> 319 N HARRIS ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> JOSEPH PRUDHOMME	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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:

Hand wash station has hot water, soap and paper towels.

All cold holding units were noted below 41F.

Facility is 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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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