



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> BRET HARTE SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880	<b>RECORD ID#:</b> PR0000247	<b>DATE:</b> November 03, 2016
<b>FACILITY SITE ADDRESS:</b> 1300 LETTS AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Cecelia Barrera	<b>EXP DATE:</b> 2/28/2018	<b>INSPECTOR:</b> Vikram Manke

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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: One overhead lighting unit in the walk-in refrigerator was not functional. Please fix this lighting unit.

General Comments:

- Hand wash station had soap, paper towels, and warm water supply.
- Hot food items were measured above 135 F.
- Ambient air temperature in the refrigerators was measured below 41 F.
- Food items in the salad bar were measured below 45 F.
- Employees were using gloves to handle food items.
- Food temperature logs were verified during inspection.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Mia Gomez*

Received By:

*Vikram Manke*

Agency Representative

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



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> BRET HARTE SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880	<b>RECORD ID#:</b> PR0000247	<b>DATE:</b> May 09, 2016
<b>FACILITY SITE ADDRESS:</b> 1300 LETTS AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Cecelia Barrera	<b>EXP DATE:</b> 2/28/2018	<b>INSPECTOR:</b> Abel Simon - 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 lunch menu is the following: spaghetti with meat sauce, bread, frozen fruit, and milk.

All cold holding units were noted to be at or below 41°F.

Hand wash station was observed to be fully stocked.

All dry storage items were observed to be above the floor six inches.

Temperature logs were noted to be current.

Thank you.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Cecelia Barrera*

Received By:

*Abel Simon - REHS*

Agency Representative

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



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> BRET HARTE SCHOOL	<b>BUSINESS PHONE:</b> (559) 992-8880	<b>RECORD ID#:</b> PR0000247	<b>DATE:</b> October 21, 2015
<b>FACILITY SITE ADDRESS:</b> 1300 LETTS AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> Cecelia Barrera	<b>EXP DATE:</b> 9/25/2015	<b>INSPECTOR:</b> Vikram Singh

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:

Handwash stations had soap, paper towels, and warm water supply.  
Cold holding units were measured at satisfactory temperatures per the state law.  
All food items were stored at least six inches above the floor.  
Hot holding units were measured at satisfactory temperatures per the state law.  
Frequent hand washing was observed and the operators used gloves to serve food.  
This facility records temperature of foods on a daily basis. The records were verified.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Maria Gomez*

*Vikram Singh*

Received By:

Agency Representative

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