



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

FACILITY NAME: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0006007	DATE: November 03, 2016
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Lollie Marin	EXP DATE: 2/28/2020	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the cold holding unit which held sandwiches was noted to be at 47°F. Cold holding units are required to hold at or below 41°F. This unit was located in the serving room. The temperature log this unit indicated that the temperature of this unit held its temperature above 41°F on certain days. Please have this unit serviced and continue to monitor temperatures.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the cheeseburgers in the hot holding case located to the North of campus was noted to be at 133°F. Please note that all hot holding units should be holding at or above 135°F.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The restroom in the kitchen area was observed to be missing warm water. This needs to be repaired before the next routine inspection. All facilities are required have water reach a minimum of 100°F in the restrooms. The temperature of the water was noted to be 77°F.

General Comments:

Today's menu: subway sandwiches, cherry tomatoes, orange wedges, fruit, veggies, and milk.

The serving area and kitchen area were noted to have fully stocked hand wash stations.

Apart from the above noted cold holding unit, all other cold holding units were noted to be at or below 41°F.

Apart from the above noted hot holding unit, all other hot holding units were noted to be above 135°F.

Temperature logs were available for all units.

Current food manager's certification was noted to be up to date.

Thank you.

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



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OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Lollie Marin	EXP DATE: 2/28/2020	INSPECTOR: Abel Simon - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Lollie Marin

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0006007	DATE: May 09, 2016
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Lollie Marin	EXP DATE: 2/28/2020	INSPECTOR: 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, pizza pockets, chicken nuggets, bread, frozen fruit, and milk.

Hot holding temperatures were noted to be above 135°F.

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

Hand wash station was observed to be fully stocked.

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:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN HIGH SCHOOL SNACK BAR	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0006007	DATE: November 24, 2015
FACILITY SITE ADDRESS: 1100 LETTS AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: Lollie Marin	EXP DATE: 2/28/2020	INSPECTOR: 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:

The handwash facilities had soap, paper towels, and warm water supply.
All the cold holding units were measured at satisfactory temperatures per the state law.
Hot foods were measured at satisfactory temperature per the state law.
Hot holding unit was measured above 135 F.
This facility monitors and records temperatures of food items and holding unit on a daily basis.
The temperatures records were verified.
Food manager certification was current.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Lollie Marin

Vikram Singh

Received By:

Agency Representative

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