



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 NUTRITION CENTER	BUSINESS PHONE: (559) 992-4419	RECORD ID#: PR0003563	DATE: December 12, 2016
FACILITY SITE ADDRESS: 800 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD MANAGER: Bobbie J. Wartson	EXP DATE: 9/10/2016	INSPECTOR: 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: None Noted

General Comments:

Hand wash station had soap, paper towels, and warm water supply.
Hot water was available at the three compartment sink.
No evidence of vermin was noticed in the food facility.

This facility received prepared food from Adventist Health Kitchen.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN NUTRITION CENTER	BUSINESS PHONE: (559) 992-4419	RECORD ID#: PR0003563	DATE: February 18, 2016
FACILITY SITE ADDRESS: 800 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD HANDLER: Bobbie J. Wartson	EXP DATE: 9/10/2016	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperature of the refrigerator was measured at 45 F. The state law requires the temperature of this unit to be maintained at or below 41 F. The operator informed that the maintenance personnel has already been notified about the issue.

General Comments:

The hand wash station had soap, paper towels, and warm water supply. This facility receives prepared food from Adventist Hospital. The temperatures of the delivery items are checked upon their arrival. Records for temperature monitoring were verified during inspection.

Please fix the above noted violation.

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 type="checkbox"/> Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CORCORAN NUTRITION CENTER	BUSINESS PHONE: (559) 992-4419	RECORD ID#: PR0003563	DATE: September 15, 2015
FACILITY SITE ADDRESS: 800 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD HANDLER: Bobbie J. Wartson	EXP DATE: 9/10/2016	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The cold holding unit was measured at 47 F. The state law requires the facility to maintain the temperature of the cold holding unit at 41 F or below. During inspection, the operator called the facility maintenance to fix the issue. This violation was also noted in the last inspection.

General Comments:

The facility received prepared food from Adventist Health Hospital in Hanford and it is stored in the cold holding unit. Hand wash sink had soap, paper towels, and warm water supply. Dish soap and sanitizer were present at the two compartment sink. Restrooms were observed in clean condition.

Please fix the above noted violation.

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 type="checkbox"/> Potential Food Safety All Star:

[Handwritten Signature]

Vikram Singh

Received By:

Agency Representative

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