



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: MARK TWAIN ELEMENTARY	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0000670	DATE: November 10, 2016
FACILITY SITE ADDRESS: 1500 OREGON AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Wendie Larson	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: REPEAT: The mechanical warewashing machine was noted to have 0 PPM of Chlorine when tested with test strips. During the last routine inspection, the mechanical warewashing machine was observed to be between 10-50 PPM Chlorine. This was brought to the attention of the head cook on site. After checking the sanitizing bottle it was found to be empty. Routine testing is required to ensure that this does not occur. In the meantime, the three compartment sink may be used to wash, rinse, and sanitize dishes. Please make sure to send invoice showing sanitizer was purchased for the mechanical warewashing machine with in a week.

General Comments:

Hand wash station was observed to be fully stocked.

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

All cold holding units including the walk-in refrigerator were noted to be below 41°F.

The temperature of the patty in the burgers were noted to be above 135°F.

Please make sure to send a copy of the service invoice showing that repairs were made to the mechanical warewashing machine within one week.

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

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

FACILITY NAME: MARK TWAIN ELEMENTARY	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0000670	DATE: May 23, 2016
FACILITY SITE ADDRESS: 1500 OREGON AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Wendie Larson	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The mechanical warewashing equipment's sanitizer level was noted to be between 10-50 PPM Chlorine. Please note that as stated in Section 114099.7 of the California Retail Food Code, Section B-1: Contact with a solution of 50 ppm available chlorine solution for at least 30 seconds. Head cook stated EcoLab will be contacted to service this machine.

General Comments:

Today's menu: burritos, beans, fruit, salad, and milk. The temperature of the burritos and beans was noted to be above 135°F. The cold holding temperature of the milk and walk-in refrigeration unit was noted to be below 41°F. All the dry storage food items were observed to be above the floor six inches. Please repair the above noted issues before the next routine inspection. 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

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

FACILITY NAME: MARK TWAIN ELEMENTARY	BUSINESS PHONE: (559) 992-8880	RECORD ID#: PR0000670	DATE: December 10, 2015
FACILITY SITE ADDRESS: 1500 OREGON AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD HANDLER: Wendie Larson	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:

Hand wash station had soap, paper towels, and warm water supply.
 All the food items were stored atleast six inches above the flloor in the the dry food storage area.
 Walk-in refrigerator was measured at 40 F. Milk chests were measured under 45 F.
 Good food handling practices were observed.
 Daily temperature monitoring records were reviewed for the month of December.
 Santiizer in the automatic dish washing machine measured close to 100 ppm. Please ensure that the sanitizer level stays in between 50 ppm and 100 ppm.

All the violations from the previous inspection have been corrected. No cockroaches were observed in the kitchen area.
 Pest control receipts were also reviewed.

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

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