



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: TECHNOLOGY LEARNING CENTER	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0008392	DATE: November 30, 2016
FACILITY SITE ADDRESS: 1101 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: Terri Thomas	EXP DATE: 4/14/2019	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:

Hand wash sink was observed to have hot water, soap and paper towels.

The temperature of all cold holding unit was noted to be below 41°F.

Overall cleanliness and maintenance of this kitchen was observed to be very well.

Food observation was not observed during today's 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:

Abel Simon - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TECHNOLOGY LEARNING CENTER	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0008392	DATE: May 23, 2016
FACILITY SITE ADDRESS: 1101 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: Terri Thomas	EXP DATE: 4/14/2019	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:

This facility has a kitchen that is used for events. There were currently no events being held but the equipment in the kitchen were inspected.

Hand wash station was fully stocked.

The reach in refrigeration unit was noted to be at 39°F.

There was hot and cold water available in the three compartment sink.

The ice machine was observed to be well maintained.

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:

Juni Thomas

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TECHNOLOGY LEARNING CENTER	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0008392	DATE: December 14, 2015
FACILITY SITE ADDRESS: 1101 DAIRY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Terri Thomas	EXP DATE: 4/14/2019	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.
Dish washing station had soap, hot water supply, and the sanitizer solution of quaternary ammonium was measured at 200 ppm.
Cold holding unit was measured at 41 F.
Kitchen area was exceptionally clean.
Food preparation was not occurring 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:

Vikram Singh

Received By:

Agency Representative

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