



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> KETTLEMAN CITY ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000665	<b>DATE:</b> May 23, 2016
<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> MARIA CASILLAS	<b>EXP DATE:</b> 5/19/2016	<b>INSPECTOR:</b> Troy Hommerding-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: Peeling paint above the kitchen hood by the exhaust is still not repaired/not repaired. Peeling paint was once again observed.

General Comments:

Employee restroom and hand wash sink were observed fully stocked today. All hot and cold holding temperatures were measured with in the proper regulatory requirements. Boiled hot dogs were measured at 182F. Dry storage area was observed clean and well organized today. Kitchen cabinet interior shelves have been repainted on one side of the kitchen. Serving line on the kitchen staff side, one side of the stainless steel counter top was observed repaired; kitchen staff stated the other side will be repaired during the summer. Certified Food Manager has expired, one staff member has retaken the class and is awaiting test results. Please fax or email the updated certificate to the office when available. This facility is using a digital probe type thermometer for monitoring hot and cold holding and cooking temperatures. A daily log book is being kept on site.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[X] Potential Food Safety All Star:

*Maria Casillas*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> KETTLEMAN CITY ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000665	<b>DATE:</b> December 09, 2015
<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD HANDLER:</b> MARIA CASILLAS	<b>EXP DATE:</b> 5/19/2016	<b>INSPECTOR:</b> Troy Hommerding-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: Front service stainless steel counter top, both corner ends require immediate repair. Both ends have been duct taped to secure the corner ends, the tape is worn off exposing the sharp stainless steel edges. Please repair properly.

Please clean in around the center island cabinets, cabinet shelving paper requires removal and requires repainting the inside of the cabinet shelves.

General Comments:

All hot held food were measured above 135 F. Refrigeration temperature measured a 39 F. Employee restroom and hand wash sink were observed fully stocked today. This facility is logging temperatures daily. A digital thermometer was left with the operator today.

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

*Maria Casilla*

Troy Hommerding-REHS

Received By:

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> KETTLEMAN CITY ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000665	<b>DATE:</b> April 22, 2015
<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD HANDLER:</b> MARIA CASILLAS	<b>EXP DATE:</b> 5/19/2016	<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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The paint is peeling off the ceiling above the hood. The operator stated that it is scheduled to be repaired in the summer when the school is not in session.

It was observed that the shelf liner has deteriorated in many cabinets. The department recommends the facility to replace the shelf liner.

General Comments:

- The hand wash station had soap, paper towel, and warm water supply.
- All the cold holding units were observed at a temperature at or below 41 F.
- The dry food storage area was observed in satisfactory condition.
- Employee restroom was observed in a satisfactory condition.
- The facility measures and records food temperatures 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 Casillas*

*Vikram Singh*

Received By:

Agency Representative

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