



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: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: November 28, 2016
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: MEAGHAN FELEPPA	EXP DATE: 9/2/2017	INSPECTOR: Yatee Patel - 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:

Cold holding units were 41F.

Hot foods were in the hot holding oven. All prepackaged items served and re heated. Be sure to monitor hot foods and log them in daily. Keep a separate folder for hot foods.

Hand washing station was fully stocked.

Bleach is used for sanitizing.

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:

Meaghan Feleppa

Received By:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: May 27, 2016
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: MEAGHAN FELEPPA	EXP DATE: 9/2/2017	INSPECTOR: Yatee Patel - 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 washing station was fully stocked.

Menu: Peanut butter & Jelly sandwich, fruit, veggie and milk.

Cold holding unit was at 39F.

Bleach available for sanitizing.

Pest Control comes in once a month.

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:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: EARL F JOHNSON SCHOOL	BUSINESS PHONE: (559) 582-4409	RECORD ID#: PR0003773	DATE: November 23, 2015
FACILITY SITE ADDRESS: 1201 N DOUTY ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: MEAGHAN FELEPPA	EXP DATE: 9/2/2017	INSPECTOR: Susan Lee-Yang - 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: Observed kitchen mop soaked in water inside 3-compartment sink.
Discontinue this practice as the kitchen sink is not a utility sink.

General Comments:

Tornados and chicken sandwiches were noted above 135F.

All cold holding units were noted satisfactory.

Hand wash sink has hot water, soap and paper towels.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Meaghan Feleppa

Susan Lee-Yang - REHS

Received By:

Agency Representative

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