



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: HAMILTON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0006915	DATE: November 28, 2016
FACILITY SITE ADDRESS: 1269 LELAND WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: BLANCHE M VANLANDINGHAM	EXP DATE: 4/26/2019	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:

Hot holding foods arrived at 159F (shredded beef for taco).
 Sanitizer level was 200ppm of QAT solution for the automatic dish washer.
 Rest room and hand washing station was fully equipped.
 Facility gets foods from the district kitchen.
 Cold holding foods were also at 40F.
 Thank you

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:

Received By: _____

Blanche M. Vanlandingham

Received By: _____

Yatee Patel - REHS

Agency Representative

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Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAMILTON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0006915	DATE: May 23, 2016
FACILITY SITE ADDRESS: 1269 LELAND WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: BLANCHE M VANLANDINGHAM	EXP DATE: 4/26/2019	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:

Menu: Hot dogs, beans and fruit

Cold holding unit was at 41F.

Temp log is filled out. Temp are logged in when the foods are delivered and kept hot until serving on steam table.

Dish machine was observed at high temp of 190F.

Hand washing station was fully stocked.

Sanitizer bucket was at 200ppm of QAC.

Overall facility was in good condition.

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: HAMILTON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0006915	DATE: November 18, 2015
FACILITY SITE ADDRESS: 1269 LELAND WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: BLANCHE M VANLANDINGHAM	EXP DATE: 4/26/2019	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: None Noted

General Comments:

Today's menu included: beans (noted at 148F), enchilada (noted at 145F), applesauce, broccoli, salad, kiwi, and milk (noted at 38F).

Final rinse temperature of dishwasher was noted at 184F.

All cold holding units were noted below 41F.

QAC sanitizer buckets were noted at 200 ppm.

Restroom and hand wash station had hot water, soap and paper towels.

Observed temperature logs up-to-date.

Facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Blanche Van Landingham

Received By:

Susan Lee-Yang - REHS

Agency Representative

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