



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: HANFORD HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000205	DATE: October 12, 2016
FACILITY SITE ADDRESS: 120 E GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: ELIZABETH ESTRADA	EXP DATE: 4/27/2021	INSPECTOR: Liliana Stransky - 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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: The back door was observed open during the inspection and numerous flies were observed on and around the food. This was due to a construction project inside the kitchen facility and the workers needing direct access through the back door.

The kitchen staff may not have any control when projects are scheduled; however, better planning with administration can facilitate both the lunch period and construction to go on uninterrupted.

Because the back door does not have any method of pest control, such as air blowers, you are required to keep it closed at all times during food preparation and service.

General Comments:

Routine inspection conducted today revealing the following:

Hot holding temperatures were observed above 135F.

The refrigeration temperatures were noted below 41F, with the exception of the small reach ins in the snack bar. Food is dispensed from these units only during the lunch hour and nothing is kept for longer than the lunch period.

The hand washing station was fully stocked with soap, paper towels and hot water.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Timothy W. Wmack

Received By:

Liliana Stransky - 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: HANFORD HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000205	DATE: April 07, 2016
FACILITY SITE ADDRESS: 120 E GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: ELIZABETH ESTRADA	EXP DATE: 6/7/2015	INSPECTOR: Liliana Stransky - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The small reach in unit at the snack bar was noted at 54F. Salads and sandwiches are prepared in the main kitchen and placed in the reach -in for the lunch period. Left overs are discarded within 1 hour. All units used to store potentially hazardous foods must hold temperature at or below 41F at all times. Repair or replace this unit or use it only for non-perishable beverages. Also place a visible thermometer at the front of the unit for an accurate ambient temperature reading.

The refrigeration unit at the kiosk outside was observed at 44F. Once again, follow the guideline provided above for this unit or only use it to store non-perishable beverages.

The walk-in units in the main kitchen were below 41F.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The food manager certification expired in June 2015. Please renew the certification within 30 days and submit proof to the Department.

General Comments:

The facility was observed sanitary and organized.
Hand washing stations had soap and paper towels.
Pizza deliveries from Pizza Hut and Dominos were inspected and noted to arrive above 135F.

Remind all employees to use only the dining areas for eating their personal lunch.

Please correct the noted deficiencies in a timely manner.

Thank you!

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Tom J. Wmack

Received By:

Liliana Stransky - REHS

Agency Representative

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