



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 WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: October 12, 2016
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: Denise Ybarra	EXP DATE: 9/2/2017	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: None Noted

General Comments:

Today's routine inspection had the following results:

Hot holding temperatures were noted above 135F. Chicken nuggets were at 138F inside the warmer. Bean and cheese burritos were at 196F and chicken burritos were at 205F.

The refrigerators were all noted below 41F.

The hand washing stations were stocked with soap, paper towels and hot water was also available.

Final cooking temperatures are monitored and recorded.

Overall the facility is kept organized and clean.

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:

Jill McBride

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 WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: April 08, 2016
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Denise Ybarra	EXP DATE: 9/2/2017	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: None Noted

General Comments:

Observed the facility sanitary and properly maintained.
Pizzas arriving from Pizza Hut were received at 138F.
Refrigeration units were observed at or below 41F.
The hand washing stations were stocked with soap and paper towels.

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:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD WEST HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: October 29, 2015
FACILITY SITE ADDRESS: 1150 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Denise Ybarra	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:

All cold and hot holding foods were satisfactory.

All cold holding units were below 41F.

Only prepackaged foods are warmed up - limited preparation is done in the kitchen.

Thermometer available.

Hand washing station fully stocked.

3 compartment sink observed with bleach solution.

Over all 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:

Received By:

Yatee Patel - REHS

Agency Representative

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