



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> JOHN F KENNEDY SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0003711	<b>DATE:</b> November 03, 2016
<b>FACILITY SITE ADDRESS:</b> 1000 E FLORINDA ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> BARBARA J CHASMAR	<b>EXP DATE:</b> 10/3/2020	<b>INSPECTOR:</b> 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:

Routine inspection:

Menu items observed at proper holding temperatures - teriyaki chicken 140F, pizza 138F, tate tots 147F, salad bar items below 41F, milk cases were below 45F.

Refrigeration units were noted below 41F.

The chlorine sanitizer for the dishwasher was at 100ppm.

The hand wash station had soap, papertowels and hot water was also available.

Food handlers were noted wearing hair restraints and properly washing their hands.

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

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



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<b>FACILITY NAME:</b> JOHN F KENNEDY SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0003711	<b>DATE:</b> May 11, 2016
<b>FACILITY SITE ADDRESS:</b> 1000 E FLORINDA ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> BARBARA J CHASMAR	<b>EXP DATE:</b> 10/3/2020	<b>INSPECTOR:</b> 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 cold and hot holding temperatures at required temperature ranges.

The hand washing stations had soap, paper towels and hot water.

The sanitizer for the dishwasher was 100ppm.

Food operators had appropriate hair restraints and disposable gloves.

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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<b>FACILITY NAME:</b> JOHN F KENNEDY SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0003711	<b>DATE:</b> November 18, 2015
<b>FACILITY SITE ADDRESS:</b> 1000 E FLORINDA ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> BARBARA J CHASMAR	<b>EXP DATE:</b> 10/3/2020	<b>INSPECTOR:</b> 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:

- Pizza and grilled cheese sandwiches were noted above 135F.
- Milk crate and reach-in refrigerator was noted below 41F.
- QAC sanitizer bucket was noted at 200 ppm.
- Chlorine sanitizer for dishwasher was noted at 100 ppm.
- Hand wash station and restroom had hot water, soap and paper towels.
- Temperature logs were thorough and 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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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