



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> JOSEPH SIMAS ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0005619	<b>DATE:</b> November 15, 2016
<b>FACILITY SITE ADDRESS:</b> 1875 N FITZGERALD LN	<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> NAOMI GAFFNEY	<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:

Today's menu:

Beef teriyaki (147F), green beans (151F), rolls and salad bar.  
The milk cases were holding below 41F.  
The cantaloupe and cucumbers were 40F.  
Special item today was pizza for student recognition. Pizza was 143F.  
The handwashing station had soap, paper towels and hot water.  
The temperature for the final rinse cycle was 189F.  
The kitchen was clean and well organized.

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> JOSEPH SIMAS ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0005619	<b>DATE:</b> May 17, 2016
<b>FACILITY SITE ADDRESS:</b> 1875 N FITZGERALD LN	<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> NAOMI GAFFNEY	<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:

Today's menu was chicken taco and salad. Chicken was observed at 154F.

Refrigeration temperatures were noted below 41F.

The temperature for the final rinse in the dishwasher was 186F.

The hand wash sink was stocked with soap, paper towels and hot water.

The food operators were noted wearing gloves and hair nets.

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:

*Naomi Gaffney*

Received By:

Liliana Stransky - REHS

Agency Representative

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<b>FACILITY NAME:</b> JOSEPH SIMAS ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0005619	<b>DATE:</b> November 20, 2015
<b>FACILITY SITE ADDRESS:</b> 1875 N FITZGERALD LN	<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> NAOMI GAFFNEY	<b>EXP DATE:</b> 11/22/2015	<b>INSPECTOR:</b> 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 (turkey/gravy and mash potatoes) were over 135F.

Hand washing station was fully equipped.

Sanitizer was satisfactory.

Over all food facility clean and good condition.

Temp logs - Ok

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Naomi Gaffney*

Received By:

Yatee Patel - REHS

Agency Representative

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