



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: KINGS COUNTY COMMUNITY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000199	DATE: November 04, 2016
FACILITY SITE ADDRESS: 146 W HIGHLAND CT	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST.	CERTIFIED FOOD MANAGER: PAUL SANCHEZ	EXP DATE: 1/19/2021	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: None Noted

General Comments:

Routine inspection -

Observed hot dogs at 147F and tater tots were 136F.

The refrigerator was observed at 45F. Operator recorded temperature at 35F earlier this morning. Only milk and juice were stored inside.

The hand washing station had soap, paper towels and hot water was also available.

The sanitizer bucket had 200ppm of ammonia base sanitizer.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTY COMMUNITY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000199	DATE: May 12, 2016
FACILITY SITE ADDRESS: 146 W HIGHLAND CT	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST.	CERTIFIED FOOD MANAGER: PAUL SANCHEZ	EXP DATE: 1/19/2021	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: None Noted

General Comments:

Today's menu: Meatballs (210F) and carrots (177F).

Refrigerator was 39F.

Sanitizer bucket had 200ppm of ammonia.

The hand washing station was fully stocked.

The facility was observed well maintained.

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: KINGS COUNTY COMMUNITY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000199	DATE: November 30, 2015
FACILITY SITE ADDRESS: 146 W HIGHLAND CT	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST.	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: bbq pork patty (noted at 180F), corn (noted at 200F), salad, pineapple and milk.

Refrigerator was noted at 38F.

Observed temperature logs up-to-date and thorough.

Hand wash station had hot water, soap and paper towels.

Facility was noted in good operating condition.

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): _____ N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Susan Lee-Yang - REHS

Agency Representative

Received By:

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