



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 - JUVENILE CENTER	BUSINESS PHONE: (559) 582-3211Ext. 4205	RECORD ID#: PR0003569	DATE: July 21, 2015
FACILITY SITE ADDRESS: 1450 FORUM DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: COUNTY OF KINGS	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:

Handwash station had hot water, soap and papertowels.

Walk-in refrigerator was noted at 41F.

Facility is clean and organized.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

E. Gonzalez

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTY - JUVENILE CENTER	BUSINESS PHONE: (559) 582-3211 Ext. 4205	RECORD ID#: PR0003569	DATE: December 19, 2014
FACILITY SITE ADDRESS: 1450 FORUM DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: COUNTY OF KINGS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Kimberly Schneider

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 CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Dish machine sanitizer noted at 0ppm Chlorine. Please set up 3 compartment sink for wash, rinse and sanitize. Please do not use dish machine until it is fixed. As a reminder the dishmachine must be at least 50ppm Chlorine for proper sanitizing.

General Comments:

Cold holding noted at 41F and below.

Hand sink fully stocked with soap, paper towels and hot water.

Food covered, labeled and elevated 6 inches off the floor.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

emailed report

Received By:

Kimberly Schneider

Agency Representative

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



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS COUNTY - JUVENILE CENTER	BUSINESS PHONE: (559) 582-3211Ext. 4205	RECORD ID#: PR0003569	DATE: June 26, 2014
FACILITY SITE ADDRESS: 1450 FORUM DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: COUNTY OF KINGS	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Kimberly Schneider

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:

- Hand sink stocked with soap, paper towels and hot water.
- Cold holding noted at 41° F and below.
- Kitchen was clean at time of inspection.
- Todays menu: Sandwiches, oranges, milk and mixed vegetables.
- Dishmachine sanitizer noted at 100ppm Chlorine.

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:

Rosalinda Daniel

Kimberly Schneider

Received By:

Agency Representative

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