



**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> KINGS RIVER HARDWICK SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-4475Ext. 332	<b>RECORD ID#:</b> PR0000128	<b>DATE:</b> October 19, 2016
<b>FACILITY SITE ADDRESS:</b> 10300 EXCELSIOR AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KINGS RIVER HARDWICK SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> SHELLEY M. HURICK	<b>EXP DATE:</b> 11/5/2019	<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:**

Observations during today's inspection were as follows:

Refrigeration temperatures were observed below 41F.

Burritos were observed at 163F.

The chlorine sanitizer level for the dishwasher was 100ppm.

The snack bar was observed well maintained.

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

Overall the facility was observed clean and well organized.

Thank you!

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> N/A
	<input checked="" type="checkbox"/> Potential Food Safety All Star:

*Shelley Hurick*

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> KINGS RIVER HARDWICK SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-4475Ext. 332	<b>RECORD ID#:</b> PR0000128	<b>DATE:</b> April 21, 2016
<b>FACILITY SITE ADDRESS:</b> 10300 EXCELSIOR AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KINGS RIVER HARDWICK SCHOOL DISTRICT	<b>CERTIFIED FOOD HANDLER:</b> SHELLEY M. HURICK	<b>EXP DATE:</b> 11/5/2019	<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:

Sanitizer level was at 50 ppm of chlorine.

Hot food were at 135F ( Teryaki Bowls )

Walk-in at 41F.

Pest Control is done once a month.

Overall food facility is in good 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

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<b>FACILITY NAME:</b> KINGS RIVER HARDWICK SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-4475Ext. 332	<b>RECORD ID#:</b> PR0000128	<b>DATE:</b> October 30, 2015
<b>FACILITY SITE ADDRESS:</b> 10300 EXCELSIOR AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KINGS RIVER HARDWICK SCHOOL DISTRICT	<b>CERTIFIED FOOD HANDLER:</b> SHELLEY M. HURICK	<b>EXP DATE:</b> 11/5/2019	<b>INSPECTOR:</b> Yatee Patel - REHS

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Violation: None Noted

General Comments:

Today's menu : Pizza and salad bar.

Hand washing station fully stocked.

Dish washing machine - OK.

Cold holding unit was below 41F.

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:

*Ma Lotta*

Received By:

*Yatee Patel - REHS*

Agency Representative

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