



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> LEE RICHMOND SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000661	<b>DATE:</b> November 03, 2016
<b>FACILITY SITE ADDRESS:</b> 939 KATIE HAMMOND 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> ALICIA MARTINEZ	<b>EXP DATE:</b> 5/16/2020	<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:

Menu items:

Beans 168F, salad bar items were below 45F and milk cases were below 41F.

Refrigerator was 37F.

The final rinse temperature for the dishwasher was 180F.

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

Food handlers wore gloves and hair restraints.

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> LEE RICHMOND SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000661	<b>DATE:</b> May 11, 2016
<b>FACILITY SITE ADDRESS:</b> 939 KATIE HAMMOND 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> ALICIA MARTINEZ	<b>EXP DATE:</b> 5/16/2020	<b>INSPECTOR:</b> Liliana Stransky - REHS

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Violation: None Noted

General Comments:

Today's menu: Turkey enchiladas (156F), and refried beans (168F).

Milk cases were observed below 41F.

Final rinse temperature for the dishwasher was 185F.

The sanitizer buckets had 200ppm of ammonia sanitizer solution.

Food servers had hair restraints and disposable gloves.

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

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:

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LEE RICHMOND SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000661	<b>DATE:</b> November 09, 2015
<b>FACILITY SITE ADDRESS:</b> 939 KATIE HAMMOND 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> ALICIA MARTINEZ	<b>EXP DATE:</b> 5/16/2020	<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:

The facility was serving chicken nuggets (175F) and corn (156F), salad items (pineapple was 42F) and milk (refrigeration case was 38F).

The final rinse temperature for the dishwasher was 180F.

The facility was observed clean and well maintained; however the flies were a problem today. Doing everything possible to deny pests entry is very important. During days when the fly problem is significant, maintain the doors closed and only open when kids are ready to enter the cafeteria. All doors were noted open upon arriving at the facility and all except one was left open upon requesting that they be closed.

Thank you for your attention!

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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