



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> MARTIN LUTHER KING SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-2232	<b>RECORD ID#:</b> PR0003709	<b>DATE:</b> November 14, 2016
<b>FACILITY SITE ADDRESS:</b> 820 HUME AVE	<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> Tonya Sims	<b>EXP DATE:</b> 2/20/2018	<b>INSPECTOR:</b> 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: chicken nuggets (noted at 148F), roll, cucumber, pineapple, cantaloupe, broccoli, and milk (noted at 40F).

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

All cold holding units were noted below 41F.

Final rinse temperature of dishwasher was noted at 178F.

QAC sanitizer was noted at 200 ppm.

Temperature logs are up-to-date.

Observed facility well maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Handwritten signature: Tonya S.*

*Susan Lee-Yang - REHS*

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> MARTIN LUTHER KING SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-2232	<b>RECORD ID#:</b> PR0003709	<b>DATE:</b> May 11, 2016
<b>FACILITY SITE ADDRESS:</b> 820 HUME AVE	<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> EARL CONRO	<b>EXP DATE:</b> 10/3/2020	<b>INSPECTOR:</b> 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 include: enchilada (noted at 147F), refried beans (noted at 152F), milk, salad bar, carrots, applesauce and watermelon.

All cold holding units were noted below 41F.

Final rinse temperature of dishwasher was noted at 180F.

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

Temperature logs are up-to-date.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Earl Conro*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MARTIN LUTHER KING SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-2232	<b>RECORD ID#:</b> PR0003709	<b>DATE:</b> November 17, 2015
<b>FACILITY SITE ADDRESS:</b> 820 HUME AVE	<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> EARL CONRO	<b>EXP DATE:</b> 11/22/2015	<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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: One of the milk refrigeration units was observed at 45F and the other two were noted below 41F. Please monitor this unit and make sure it's able to hold at 41F or below. If not working, repair the unit or transfer milk cartons to other working units.

General Comments:

Today's menu:

Hot dogs (148F) and tater tots (135F).  
Salad bar had kiwis and green beans at 41F  
Sanitizer buckets had ammonia base solution at 200ppm.  
The facility was observed well maintained.

Thank you!

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:

*Sandy Barton*

Received By:

*Liliana Stransky - REHS*

Agency Representative

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