



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> PIONEER ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-8831Ext. 1661	<b>RECORD ID#:</b> PR0000631	<b>DATE:</b> November 16, 2016
<b>FACILITY SITE ADDRESS:</b> 8810 14TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER ELEMENTARY SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> M. Maria Dixon	<b>EXP DATE:</b> 5/22/2018	<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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Dishwasher did not have adequate sanitizer. During inspection, operator submitted request for service. Ensure chlorine sanitizer is at least 50 ppm.

General Comments:

- Hand wash station had hot water, soap and paper towels.
- Rice and orange chicken were noted above 135F.
- Ham and chicken on the salad table were noted at or below 41F.
- All cold holding units were noted below 41F.
- Observed all food products stored off the ground.
- Observed temperature logs 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:

*Ganda Cavera*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> PIONEER ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-8831Ext. 1661	<b>RECORD ID#:</b> PR0000631	<b>DATE:</b> May 12, 2016
<b>FACILITY SITE ADDRESS:</b> 8810 14TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER ELEMENTARY SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> M. Maria Dixon	<b>EXP DATE:</b> 5/22/2018	<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: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: At time of inspection, plumber was on-site due to facility having plumbing problems as floor sinks were being backed up. Appears problem was resolved before inspector left site.

General Comments:

Today's menu included chicken patties (noted above 135F), fries, salad bar, apples, oranges and milk.

All cold holding units were noted satisfactory.

Chicken and ham in the salad bar were noted at 41F.

Observed temperature logs up-to-date.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Mary Brandt

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> PIONEER ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 584-8831Ext. 1661	<b>RECORD ID#:</b> PR0000631	<b>DATE:</b> November 24, 2015
<b>FACILITY SITE ADDRESS:</b> 8810 14TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> PIONEER ELEMENTARY SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> M. Maria Dixon	<b>EXP DATE:</b> 5/22/2018	<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:

Hot holding temperatures were noted above 135F. Burritos were at 148F. Cold holding temperatures for the salad bar were noted at or below 42F. The refrigeration units were noted below 41F, and the milk case was also at 41F. Please adjust the dishwasher to dispense 50 - 100 ppm of chlorine at each rinse cycle. The hand washing station was noted stocked with soap, paper towels and hot water. Overall the kitchen is maintained in excellent condition.

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> <u>          </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

*m. maria dixon*

Received By:

*Liliana Stransky - REHS*

Agency Representative

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