



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: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 584-0112	RECORD ID#: PR0006008	DATE: October 19, 2016
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCH00L	CERTIFIED FOOD MANAGER: CHRISTIE E DOBBS	EXP DATE: 9/1/2020	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:

Restroom and hand wash stations have hot water, soap and paper towels.

All cold holding units were noted at or below 41F.

Chicken on the salad bar was noted at 40F.

Mini corn dogs and chili in hot holding units were noted above 135F.

QAC sanitizer in 3-compartment sink was noted at 200 ppm.

Observed temperature logs up-to-date.

Facility is 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:

Wang Stark

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 584-0112	RECORD ID#: PR0006008	DATE: April 20, 2016
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCHOOL	CERTIFIED FOOD HANDLER: CHRISTIE E DOBBS	EXP DATE: 9/1/2020	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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed one severely dented can of Enchilada sauce on shelf. Ensure severely dented and bloated canned products are not used.

General Comments:

Chili beans, whole beans and hot dog were noted above 135F.

Chicken in the salad bar was noted at 38F.

All cold holding units were noted at 41F and below.

QAC sanitizer was noted at 200 ppm.

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

[X] Potential Food Safety All Star:

Wang Stark

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PIONEER MIDDLE SCHOOL	BUSINESS PHONE: (559) 584-0112	RECORD ID#: PR0006008	DATE: October 08, 2015
FACILITY SITE ADDRESS: 101 W PIONEER WY	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: PIONEER ELEMENTARY SCHOOL	CERTIFIED FOOD HANDLER: CHRISTIE E DOBBS	EXP DATE: 9/1/2020	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: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Chilli beans and corndog were noted below 135F. Please make sure to keep above 135F.

General Comments:

- Todays menu included: cheese burger, mini hot dogs and chilli beans.
- All hand wash stations had hot water, soap and paper towels.
- QAC sanitizer in the three compartment sink was noted at 200ppm.
- Temperature logs are up to date and thorough.
- Chicken in the salad table was below 41F.
- Cold holding unit was noted satisfactory.

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:

Received By: _____

Wengstam

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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