



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: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: November 14, 2016
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Melissa Mullins	EXP DATE: 11/2/2018	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:

Today's menu included: chicken nuggets (noted at 148F), corn, carrots, broccoli, mandarin oranges, pineapple, roll and milk (noted at 41F).

QAC sanitizer bucket was noted at 200 ppm.

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

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

Final rinse temperature of dishwasher was noted at 184F.

Observed temperature logs up-to-date.

Facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Rosa Tenorio

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: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: May 11, 2016
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Angela Guitierrez	EXP DATE:	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:

Today's menu includes: Enchilada (noted at 149F), refried beans (noted at 147F), milk, salad bar, carrots, canned peaches and cut fruits (pineapple, cantaloupe, honeydew).

Hand wash stations had hot water, soap and paper towels.

All cold holding units were noted below 41F.

Final rinse temperature of dishwasher was noted at 184F.

QAC sanitizer bucket was noted at 200 ppm.

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:

Rosa Mreno

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ROOSEVELT ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000611	DATE: December 01, 2015
FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: Angela Guitierrez	EXP DATE:	INSPECTOR: 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:

Hot food (chili) measured at 150F.

Cold holding unit was at 38F.

Sanitizer machine was high temp at 186F.

Over all facility was in good condition.

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:

Rosa Moreno

Received By:

Yatee Patel - REHS

Agency Representative

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