



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: SENIOR NUTRITION VIEW ROAD	BUSINESS PHONE: (559) 583-9258	RECORD ID#: PR0003561	DATE: September 07, 2016
FACILITY SITE ADDRESS: 602 9 1/4 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD MANAGER: MIRIAM SERPA	EXP DATE: 9/10/2016	INSPECTOR: 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:

Today's menu items:

Italian roast beef - arrived at 200F and it was observed at 164F. The fettucini alfredo pasta arrived at 174F and it was observed at 138F. Steamed zucinni arrived at 180F and it was observed at 132F.

The refrigerator was holding at 38F. Only milk was stored inside the unit.

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

The food handler was noted wearing a hair restraint and properly cleaning food containers.

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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SENIOR NUTRITION VIEW ROAD	BUSINESS PHONE: (559) 583-9258	RECORD ID#: PR0003561	DATE: August 10, 2015
FACILITY SITE ADDRESS: 602 9 1/4 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD HANDLER: MIRIAM SERPA	EXP DATE: 9/10/2016	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 include turkey and cheese sandwich (noted at 38F), tomatoes (noted at 40F), and soup (noted at 142F).

Reach-in refrigerator was noted satisfactory at time of inspection.

Hand wash station and restroom had hot water, soap and paper towels.

Facility is clean and organized.

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:

M. Serpa

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SENIOR NUTRITION VIEW ROAD	BUSINESS PHONE: (559) 583-9258	RECORD ID#: PR0003561	DATE: November 22, 2013
FACILITY SITE ADDRESS: 602 9 1/4 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD HANDLER: MIRIAM SERPA	EXP DATE: 9/10/2016	INSPECTOR: 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:

Lunch was served earlier on the day of our inspection. The daily temperature logs were observed complete. Today's menu items were vegetable pizza (165 °F) , salad, milk and cookies.

The hand washing stations were observed stocked with soap and paper towels. Food operators were observed wearing gloves, hairnets and aprons.

Overall the facility was observed in excellent condition.

A sign was posted on the door advertising tamale sales by the certified food manager , Miriam Serpa. The tamales are not prepared at a fixed facility nor are they linked to the senior nutrition center's FVP. These sales must stop immediately to prevent further legal action.

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:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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