



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: WOODROW WILSON | BUSINESS PHONE: (559) 585-3620 | RECORD ID#: PR0000203 | DATE: November 15, 2016 |
| FACILITY SITE ADDRESS: 601 W FLORINDA ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST | CERTIFIED FOOD MANAGER: GINA WIBETO | EXP DATE: 10/3/2020 | 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:

Pizza, burrito, and teriyaki chicken were noted above 135F.

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

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

Final rinse temperature of dishwasher was noted at 188F.

Observed temperature logs up-to-date.

As a reminder, ensure all potentially hazardous foods meet the required cooking/heating temperatures as directed on the packaging.

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:

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: WOODROW WILSON | BUSINESS PHONE: (559) 585-3620 | RECORD ID#: PR0000203 | DATE: May 11, 2016 |
| FACILITY SITE ADDRESS: 601 W FLORINDA ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST | CERTIFIED FOOD MANAGER: GINA WIBETO | EXP DATE: 10/3/2020 | 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The hand wash sink with sensor faucet inside the restroom did not have adequate warm water. Please adjust temperature of unit and ensure water is at least 100F.

General Comments:

- Pizza and chicken patties were noted above 135F.
- All cold holding units were noted satisfactory.
- Final rinse temperature of dishwasher was noted at 181F.
- QAC sanitizer bucket was noted at 200 ppm.
- Temperature logs were 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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

| | | | |
|--|---|---------------------------------|---|
| FACILITY NAME: WOODROW WILSON | BUSINESS PHONE: (559) 585-3620 | RECORD ID#: PR0000203 | DATE: November 17, 2015 |
| FACILITY SITE ADDRESS: 601 W FLORINDA ST | CITY: HANFORD | ZIP CODE: 93230 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST | CERTIFIED FOOD HANDLER: GINA WIBETO | EXP DATE: 10/3/2020 | 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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous flies were noted inside the kitchen and serving areas. The problem is with the new entry door for the students that is directly by the serving line. This door is kept open allowing flies to enter the kitchen. Install fan blowers or UV lights or a combination of both to keep them under control and immediately close the door when the lunch ends.

General Comments:

Today's menu:

Meatball sandwich (139F), mini sliders (135F) and tater tots (135F).

Salad bar food items all noted below 41F.

Final rinse temperature for dishwasher was 181F.

The hand washing station has soap, paper towels and hot water available.

The facility has a new layout previously approved by the Department. All equipment was noted functional and properly maintained.

Please address the fly problem as noted above.

Thank you!

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

M. Wilson

Received By: _____

Liliana Stransky - REHS

Agency Representative

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