



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: KINGS CHRISTIAN SCHOOL	BUSINESS PHONE: (559) 924-8301	RECORD ID#: PR0005514	DATE: October 31, 2016
FACILITY SITE ADDRESS: 900 E D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS CHRISTIAN SCHOOL	CERTIFIED FOOD MANAGER: CAREY A. HINCH	EXP DATE: 8/12/2016	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.

The stand-up refrigerator measured at 37F.

The facility's walk-in refrigerator was put on defrost mode by personnel. As a result, all PHF's were removed from the unit and put into other cold holding units.

Food temperature logs were reviewed and noted to be well maintained.

For today's lunch, the facility will be ordering pizza from Fatte Albert's; therefore, hot food temperatures were not available to be taken.

The food safety manager's certification has expired. However, the operator is signed up for the course and will be taking the course sometime within the next few weeks. Please submit a copy of the food manager's certification when it becomes available.

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:

Veronica Ochoa -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: KINGS CHRISTIAN SCHOOL	BUSINESS PHONE: (559) 924-8301	RECORD ID#: PR0005514	DATE: April 25, 2016
FACILITY SITE ADDRESS: 900 E D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS CHRISTIAN SCHOOL	CERTIFIED FOOD MANAGER: CAREY A. HINCH	EXP DATE: 8/12/2016	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at 38F or below.
Food temperatures logs were reviewed and noted to be well maintained.
Today's lunch will be pizza; however, at the time of the inspection, the pizza was not being prepared.

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:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS CHRISTIAN SCHOOL	BUSINESS PHONE: (559) 924-8301	RECORD ID#: PR0005514	DATE: April 08, 2015
FACILITY SITE ADDRESS: 900 E D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS CHRISTIAN SCHOOL	CERTIFIED FOOD HANDLER: CAREY A. HINCH	EXP DATE: 8/12/2016	INSPECTOR: Veronica Santa Cruz-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 lunch menu consisted macaroni and cheese, salad, and watermelon. During today's inspection, the macaroni and cheese was being prepared.

Hand wash station was stocked with soap, paper towels, and hot water.

Cold holding units measured at 40F.

Food temperature logs were reviewed and noted to be 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:

Veronica Santa Cruz-REHS

Agency Representative

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