



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: SHELLY BAIRD INDEPENDENT LIVING	BUSINESS PHONE: (559) 589-2549	RECORD ID#: PR0008569	DATE: May 27, 2015
FACILITY SITE ADDRESS: 959 KATIE HAMMOND DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SHELLY BAIRD SCHOOL	CERTIFIED FOOD HANDLER: SHARON GRANADO	EXP DATE: 1/24/2017	INSPECTOR: ABEL SIMON

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: turkey enchilada, refried beans, salad, fruit and milk.

The temperature of the enchilada and refried beans was noted to be above 135°F.

The cold holding temperature was noted to be below 41°F.

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

This facility was clean at the time of the inspection.

Please keep temperature log maintained daily and on site.

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:

ABEL SIMON

Received By:

Agency Representative

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



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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: turkey enchilada, refried beans, salad, fruit and milk.

The temperature of the enchilada and refried beans was noted to be above 135°F.

The cold holding temperature was noted to be below 41°F.

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

This facility was clean at the time of the inspection.

Please keep temperature log maintained daily and on site.

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:

ABEL SIMON

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SHELLY BAIRD INDEPENDENT LIVING	BUSINESS PHONE: (559) 589-2549	RECORD ID#: PR0008569	DATE: November 06, 2014
FACILITY SITE ADDRESS: 959 KATIE HAMMOND DR	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SHELLY BAIRD SCHOOL	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Kimberly Schneider

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:

Cold holding noted at 41°F and below.

Hot holding noted at 135°F and above.

Handwash station fully stocked with soap, paper towels and hot water.

Today's menu: Orange Chicken, eggrolls, salad and fruit.

Overall the facility was clean at time of inspection.

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:

Kimberly Schneider

Agency Representative

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