



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: JEFFERSON CHARTER ACADEMY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0009232	DATE: May 12, 2016
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: NILO P. MORENO	EXP DATE: 11/2/2018	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: meatball sandwich (165F) and carrots (135F).

The refrigerator was 40F.

The final rinse temperature for the dishwasher was 181F.

The hand washing station was fully stocked.

Food servers had hair restraints and gloves.

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: JEFFERSON CHARTER ACADEMY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0009232	DATE: June 04, 2015
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: NILO P. MORENO	EXP DATE: 11/2/2018	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:

Menu items: Chili cheese wraps (172F), corn (184F)
Refrigerator ambient temperature was 35F.
Milk cases were observed at 40F.
The temperature for the rinse cycle of the dishwasher was 181F.
The hand washing station had soap and paper towels. Hot water was also available.

Overall the facility was observed very clean and organized.

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:

Liliana Stransky - REHS

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JEFFERSON ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0009232	DATE: May 27, 2014
FACILITY SITE ADDRESS: 511 W MALONE ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: NILO P. MORENO	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: beans, tortilla, cheese, strawberry, oranges, lettuce, tomatoes, jicama, and milk.

Beans were noted above 135° F.

All cold holding units were noted below 41° F.

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

Final rinse temperature of dishwasher was noted at 184° F.

Temperature logs were up-to-date and thorough.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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