FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD HIGH SCHOOL
BUSINESS PHONE: (559) 583-5901 Ext. 3112
RECORD ID#: PR0000205
DATE: October 04, 2022

FACILITY SITE ADDRESS: 120 E GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: ELIZABETH ESTRADA
EXP DATE: 3/26/2026
INSPECTOR: SEMHAR GEBREGZIABIHE

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:

Observations:

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

Restrooms were fully stocked with hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F and above.

All freezer units were functioning properly at 0F and below.

Today's lunch is spicy chicken and french fries.

Hot holding temperatures for each hot holding unit was well above 135F.

All dry storage was well maintained, clean, and placed at least six inches above the ground.

Overall this facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [X] Yes: [ ] No:
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

[ ] SEMHAR GEBREGZIABIHE

Agency Representative

Received By: SEMHAR GEBREGZIABIHE

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD HIGH SCHOOL
BUSINESS PHONE: (559) 583-5901 Ext. 3112
RECORD ID#: PR0000205
DATE: June 02, 2022

FACILITY SITE ADDRESS: 120 E GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: ELIZABETH ESTRADA
EXP DATE: 3/26/2026
INSPECTOR: Evelyn Elizalde

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:
The following was observed during today’s inspection:
Sinks had hot water, paper towels and soap.
All cold holding units were at 41 F.
Dry storage area had food stored 6 inches above ground and was clean.
Hot holding units were at 135 F.
Ice machine was clean and free of debris.

RESULTS OF EVALUATION: [x] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: [x]
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Victoria Magaña

Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD HIGH SCHOOL
BUSINESS PHONE: (559) 583-5901 Ext. 3112
RECORD ID#: PR0000205
DATE: December 16, 2021

FACILITY SITE ADDRESS: 120 E GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: ELIZABETH ESTRADA
EXP DATE: 3/26/2026
INSPECTOR: Yatee Patel - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]
Description/Corrective Action: Observed light fixers not covered with light shields in the dry storage area. Please have light shields to prevent cross contamination.

General Comments:
Observation:
Hand washing station was stocked and the water was at the appropriate temperature.

Cold holding units were observed at 41F or lower, and the hot units where the burritos were held was at above 135F during today's inspection.

Dry storage foods were cleanly stocked and well organized and above 6 inches off the floor.

Observed sanitizer level at 100 ppm of chlorine concentration.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A
Potential Food Safety All Star:

Yatee Patel - REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD HIGH SCHOOL</td>
<td>(559) 583-5901 Ext. 3112</td>
<td>PR0000205</td>
<td>April 22, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>120 E Grangeville Blvd</td>
<td>HANFORD</td>
<td>93230</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD JOINT UNION HIGH SCHOOL DISTRICT</td>
<td>ELIZABETH ESTRADA</td>
<td>4/27/2021</td>
<td>Liliana Stransky - REHS</td>
</tr>
</tbody>
</table>

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:
Due to the ongoing Covid pandemic, food service staff from the Hanford Joint Union High School District, has opted to postpone the in-person food safety evaluations for the Spring semester of 2021, and resume inspections until the Fall of 2021.

The school district continues to operate under Covid protocols taking all necessary precautions to minimize the risk of exposure to their staff and students. The district also continues to distribute pre-packaged meals for the students to take home with no dining options on campus.

Please retain a copy of this report as your written proof explaining why the Hanford High School was not inspected during the Spring semester of 2021, and contact our Department at 559-584-1411 if you have any questions.

Results of Evaluation: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [x]  
Reinspection Date (on or after): N/A  
Potential Food Safety All Star: [ ]