



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
KINGS COUNTY SPECIAL ED. -SHELLY BAIRD		959 KATIE HAMMOND WY		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD ELEMENTARY SCHOOL DISTRICT		5595853620		46956		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		9/26/2024	Routine Inspection		PR0003752		8/31/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Lunch was stored during the inspection. Food is prepared at the district kitchen and delivered to the facility in hot holding units. Menu included Individually packed taconadas, beans and veggie mix.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. All cleaning and washing is conducted at the Lee Richmond school for dishes used as holding.

Hot holding temperature for taconadas in the hot holding oven unit noted above 140F. Temperature logs noted at the facility and were reviewed.

Cold holding temperatures for milk holding refrigeration units noted below 41F. The reach in refrigeration unit noted below 41F.

Food Manager Certification available on site for review. Current and Active.

General Cleanliness noted during the inspection.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **9/26/2024**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**