



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	
LAKESIDE ELEMENTARY SCHOOL		9100 JERSEY AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
LAKESIDE UNION ELEMENTARY SCHOOL DISTRICT		5595822868		79938		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/8/2025	Routine Inspection		PR0000643		8/31/2026

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:

Inspection today date with Connie Berna for Lakeside Elementary.

Handwash sink, observed temperature reading at 100F and above, have hand soap and single use paper towel.

All refrigerators and walk-in cooler maintained a temperature of 41°F or below. Foods were observed covered.

Foods in hot holding serving unit maintained a temperature of 135°F or above (sloppy joe).

Cold holding serving unit observed temperature reading at 41F and below (holding diced vegetables)

Water at the kitchen sink reached a temperature above 120°F. Use quat for sanitizer. Quat test strip available.

Employee restroom, observed have hot water with temperature reading 100F and above, have hand soap and single use paper towel.
Toilet verified functioning.

Food temperature logs were being maintained and verified current.

Dry storage area, foods are observed stored 6 inches above the ground in rack and shelves.

The food manager safety certificate expires Oct 11, 2028, for Connie Berna.

The food prep area, floors, and drains were clean and free of debris.

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: **Tong Yang**

Title:

Date: **10/8/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: