



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	
EARL F JOHNSON SCHOOL		1201 N DOUTY ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT		5595835901		76776		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/22/2025	Routine Inspection		PR0003773		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:

A routine inspection was conducted today at Earl F Johnson School. Consent was given by person in charge of the kitchen the following was observed:

Hand wash sink dispensed water above 100F. Paper towels and soap were available.

3-compartment sink dispensed water above a temperature of 120F. Chlorine is used for sanitization. Chlorine test strips were available, concentration of sanitization sink was 100ppm.

Reach-in refrigerator was temperatured below 41F. All food was protected from cross contamination and organized according to best food safety practices

Facility can use steam table and oven for hot holding, no hot holding was observed during inspection.

Temperature logs were observed, proper cold and hot holding temperatures were maintained.

Food handlers certificates was reviewed and is valid.

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: **Jesus Crespin**

Title: **EHS**

Date: **9/22/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: