



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	
WOODROW WILSON		601 W FLORINDA ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD ELEMENTARY SCHOOL DISTRICT		5595853620		80337		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Tong Yang	10/9/2025	Routine Inspection		PR0000203		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:

Today inspection of Woodrow Elementary, the following were observed,

(Prepping/wrapping asada taco activities during time of inspection)

Handsink have hot water observed temperatures reading at 100F and above. Have single use hand paper towel and hand soap.

3 compartment sink have hot water observed temperatures reading at 120F and above. Use quat tablet for sanitizer, quat test strip is available.

2 line of cold holding units observed temperature reading at 41F and below, housing diced fruits, all food prepped for lunch observed covered. Milks holding units, observed temperatures reading at 41F and below.

2 hot holding units observed temperature reading at 135F and above, housing wrapped asada taco.

1 standing freezer unit, observed temperatures reading at 12F and below. Items in unit are observed frozen.

2 standing refrigeration, observed temperatures reading at 41F and bellowing. Storing apples, diced fruits, and corndogs.

Employee restroom, observed toilet function properly, have hot water observed temperature reading at 100F and above. Have hand soap and single use paper towel.

Floor, wall, drains and vent hood were observed no debris and buildup.

Food safety manager certificate verified valid and expire on 02/22/2030 for Waive Maze.

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: **10/9/2025**

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

Phone: