

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 RIVER - HARDWICK UNION ELEM. SCH. DIST.		10300	0300 EXCELSIOR AVE			HANFORD, CA			93230
Owner/Operator			Facility Phone No.	Inspect	tion IE	Inspection Result			
KINGS RIVER HARDWICK UNION ELEMENTARY			5595844475	56256	56256		Pass		
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		Expiration Date		
Jesus Crespin	2/20/2025		Routine Inspection		PR0000128			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

Overall Inspection Comment:

A routine food inspection was conducted today. The person-in-charge gave consent for this inspection. The following observations were made:

All hand wash sinks dispensed water at 100F. All hand wash sinks were unobstructed, and basins were free of debris. All hand wash sinks were stocked with soap and paper towels.

3-compartment sink and dishwasher is used for ware washing. Bleach is used for sanitization. Test strips for Quatinary ammonia and Bleach were available on site. This facility uses dishwasher as primary mode for sanitization, but will switch to 3-compartment sink if dishwasher fails. Water from the 3-compartment sink reached at temperature of 120F.

Food Prep sink basin was free of debris. Food prep sink reached a temperature of 120F.

Walk-in refrigerator was temperatured below 41F. All food was 6 inches off of the ground and was protected from cross contamination. All food was organized according to the California Retail Food Code Provisions.

Walk-in freezer was temperatured below 10F. All food was stored 6 inches off of the ground and was protected from cross contamination. Food was organized according to the California Retail Food Code Provisions.

Hot Holding Unit was temperatured above 135F. Individually wrapped burritos were noted to be in the unit at time of inspection.

Restroom has a functioning toilet. Restroom hand wash sink dispensed water at 100F. Restroom hand wash sink was stocked with paper towels and soap.

No presence of vermin was noted.

Food managers certificate is valid through 2026.

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



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	Signatures
Received By:	Inspected By:
OwtDite	for Ci
	Inspector Name: Jesus Crespin Title: EHS
	Date: 2/20/2025
	Phone:
	Email: Jesus.Crespin@co.kings.ca.us



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KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.		10300 EXCELSIOR AVE				HANFORD, CA			93230	
Owner/Operator			Facility Phone No.	Inspec	tion IE)	Inspection Result			
SHELLEY HURICK			5595844475	35297			Pass			
Inspector Name	Inspection Date		Purpose of Inspection		Permit License		Expiration Date			
Chaitanya Patel	4/23/2024		Routine Inspection F		PR0	PR0000128			8/31/2024	

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.

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Overall Inspection Comment:

Lunch today includes chicken nuggets, popcorn chicken, corn dogs, baby carrots and canned fruits. Food was being served and stored in hot holding boxes during the inspection. The hot holding temperature for clocked chicken nuggets, popcorn chicken and corn dogs was noted above 135F.

Temperature logs were noted and reviewed today during the inspection.

Walk in Refrigeration unit measured at 38F. The walk in refrigeration which also holds milk cartons was noted at 39F during the inspection.

Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at handwash and dishwash sink. All items in the dry storage area as well as the walk in refrigeration unit noted to be stored atleast 6 inches above ground. Food Manager Certificate active and present on site. For Shelly Hurlick Expires 08/07/2024 General cleanliness was observed.

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INSPECTION REPORT

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Signatures
Inspected By:
Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/23/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us