FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.
FACILITY SITE ADDRESS: 10300 EXCELSIOR AVE
OWNER NAME: KINGS RIVER HARDWICK UNION ELEM. SCH. DIST.

BUSINESS PHONE: (559) 584-4475Ext. 332
CITY: HANFORD
CERTIFIED FOOD MANAGER: SHELLEY M. HURICK

RECORD ID#: PR0000128
ZIP CODE: 93230
EXP DATE: 8/7/2024
INSPECTOR: Evelyn Elizalde

DATE: January 31, 2023
INSPECTION TYPE: ROUTINE INSPECTION

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:
The following was observed during today's routine inspection:

All refrigeration units were at 41 F.
All food was stored 6 inches above ground level.
All hot holding foods were above 135 F.
Three compartment sink had hot water at 120 F.
Hand wash station had hot water, soap and paper towels.
Reviewed temperature logs for January 2023.
Dish washer was observed to have 0ppm of chlorine. Violation corrected on site. Please continue to monitor unit to ensure adequate sanitizer is available.

RESULTS OF EVALUATION: X PASS

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star:
Shelley Hurick

Received By: Evelyn Elizalde
Agency Representative

NOTE: This report must be made available to the public on request
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FACILITY SITE ADDRESS: 10300 EXCELSIOR AVE
OWNER NAME: KINGS RIVER HARDWICK UNION ELEM. SCH. DIST.

BUSINESS PHONE: (559) 584-4475 Ext. 332
CITY: HANFORD
CERTIFIED FOOD MANAGER: SHELLEY M. HURICK

RECORD ID#: PR0000128
ZIP CODE: 93230
EXP DATE: 8/7/2024
INSPECTOR: SEMHAR GEBREGZIABIHE

DATE: October 12, 2022
INSPECTION TYPE: ROUTINE INSPECTION

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Observations:
Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

Today's lunch is pizza, garden salad, raisins, and choice of milk.

Employees were observed practicing safe food handling washing their hands frequently and wearing gloves.

Hot holding temperatures of pizza was 157.3F

The walk- in refrigerator was functioning properly and had a temperature monitoring panel to indicate accurate temperatures for the unit.

The walk- in freezer was functioning properly and had a temperature monitor panel to indicate accurate temperature for the unit.

Dry storage area was well maintained, clean, and placed six inches above the ground.

RESULTS OF EVALUATION:

PASS
NEEDS IMPROVEMENT
FAIL

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request