Restaurant Bakery Permit Inspection Report
Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411    Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - NONPROFIT

Overall Inspection Comment:
Currently there is no hot food preparation happening at this facility. All hot foods come prepared from the district kitchen in a hot
holding containers. The food is then transferred into hot serving sections as needed.
Refrigeration unit in the kitchen area measured at 38°F. This unit is used to store salads and condiments.
Milk cartons were at 38°F in a refrigeration unit on the cafeteria floor.
Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at the handwash sink.
Kitchen was noted clean and in satisfactory condition.

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

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

Facility Name  Facility Address  City/State  Zip Code
JEFFERSON CHARTER ACADEMY  511 W MALONE ST  HANFORD, CA  93230

Owner/Operator  Facility Phone No.  Inspection ID  Inspection Result

Inspector Name  Inspection Date  Purpose of Inspection  Permit License  Expiration Date
Chaitanya Patel  11/28/2023  Routine Inspection  PR0009232  8/31/2024

Signatures

Received By:

Inspected By:

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 11/28/2023
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>JEFFERSON CHARTER ACADEMY</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 585-3620</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0009232</td>
</tr>
<tr>
<td>DATE:</td>
<td>October 12, 2022</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>511 W MALONE ST</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
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<tr>
<td>ZIP CODE:</td>
<td>93230</td>
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<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>HANFORD ELEMENTARY SCHOOL DISTRICT</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>Daisy Maya-Gaona</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>2/24/2023</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
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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.
- All dry storage was well maintained, clean, and placed six inches above the ground.
- Today's lunch is sausage patties, cinnamon toast strips, tator tots, and choice of milk.
- Hot holding unit was functioning properly at 156.1F.
- The facilities food manager card was up to date and expires on 2/24/2023.

Overall the facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION:  

- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: [x]
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Signed by: SEMHAR GEBREGZIABIHE
Agency Representative

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