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:
Lunch today includes Burritos, Chicken Drumsticks, Spicy Chicken Patties, tater tots, salad bar and fruits.
Food was being prepared and stored in hot holding boxes during the inspection. Burritos were ready to be served and stored in a hot holding reach in box on the cafeteria serving floor. Tater tot's were stored in a hot holding display case.
The hot holding temperature for burritos and tater tot's was noted above 135°F.
Temperature for cut apples, cucumbers and Oranges were noted below 41°F in the salad bar of the serving area.
Temperature logs were noted in a binder. Reviewed during inspection. Maintain daily records of temperature logs.
Refrigeration unit in the kitchen area to measured at 38°F. Refrigeration unit holding milk box and apple juice were noted at 36 F.
Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at 2 dishwash sinks.
QAT method of sanitizing is used. Sanitizer bucket noted above 100 PPM.
All items in the dry storage area stored atleast 6 inches above ground.
Food Manager Certificate active and present on site.
General cleanliness was observed.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
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<table>
<thead>
<tr>
<th>Signatures</th>
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<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/12/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
## Food Safety Evaluation Report

**Facility Name:** John F Kennedy School  
**Business Phone:** (559) 585-3620  
**Record ID:** PR0003711  
**Date:** October 04, 2022

**Facility Site Address:**  
**City:** Hanford  
**Zip Code:** 93230  
**Inspection Type:** Routine Inspection

**Owner Name:** Hanford Elementary School Dist  
**Certified Food Manager:** Barbara J Chasmar  
**Exp Date:** 3/15/2025  
**Inspector:** Semhar Gebregziabihe

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:** Improper Cleaning of Utensils and Equipment  
**Description/Corrective Action:** Observed mildew accumulation in the ice machine. Please ensure this is cleaned and maintained regularly to prevent cross contamination.

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### 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 mac and cheese, tamales, and spicy chicken burgers.
- Hot holding temperatures for all lunch menu items was well above 135°F.
- All refrigeration units was functioning properly at 41°F.
- Freezer unit was functioning properly at 0°F.
- Dry storage area was in satisfactory condition, with all items placed at least six inches above the ground.
- Employees were observed practicing safe food handling by washing their hands before returning to work and in between tasks.
- Overall this facility was observed in good condition. Please contact the department should you have any questions.
- Thank you for your time.

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**NOTE:** This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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</thead>
<tbody>
<tr>
<td>JOHN F KENNEDY SCHOOL</td>
<td>(559) 585-3620</td>
<td>PR0003711</td>
<td>October 04, 2022</td>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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</thead>
<tbody>
<tr>
<td>1000 E FLORINDA ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>BARBARA J CHASMAR</td>
<td>3/15/2025</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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RESULTS OF EVALUATION:   PASS   NEEDS IMPROVEMENT   FAIL

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

Potential Food Safety All Star:   

Received By: SEMHAR GEBREGZIABIHE

Agency Representative

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