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:
An inspection was conducted and the following was observed.

Menu for lunch today include beef taco sticks. Fully prepped beef taco sticks in the hot holding section were measured at 167°F. Temperature logs for day-to-day temperature were up-to-date. Chlorine sanitization method is used. Chlorine concentration measured at 100 ppm. Hand wash sink, fully stocked with paper towels and soap. Hot water, temperature at hand wash sink and dishwasher sink above 120°F. Milk cartons measured at 37°F. All refrigeration units measured below 41°F.

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.</td>
<td>(559) 584-4475 Ext. 332</td>
<td>PR0000128</td>
<td>January 31, 2023</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>10300 EXCELSIOR AVE</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>KING RIVER HARDWICK UNION ELEM. SCH. DIST.</td>
<td>SHELLEY M. HURICK</td>
<td>8/7/2024</td>
<td>Evelyn Elizalde</td>
</tr>
</tbody>
</table>

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.
- 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
- **☐** NEEDS IMPROVEMENT
- **☐** FAIL

Reinspection Required: **☐** Yes: **☐** No: **X**

Reinspection Date (on or after): **N/A**

- **☐** Potential Food Safety All Star:

**Received By:**

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

DATSZ7WGA 1:56 PM

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**Evelyn Elizalde**

Agency Representative