



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FREMONT ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0000659	DATE: October 25, 2022
FACILITY SITE ADDRESS: 1900 BELL AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Brittany Gabbard	EXP DATE: 1/26/2024	INSPECTOR: SEM HAR 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 [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed dust accumulation on the hood filters. Please ensure this is cleaned as soon as possible.

General Comments:

Observations:

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

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

Today's lunch is chicken teriyaki, rice, salad, fruit, and broccoli.

Hot holding temperatures for the rice and chicken teriyaki were well above 135F.

All refrigeration units were functioning properly at 41F and below.

The operator state the walk in freezer underwent maintenance work on Monday and will be fully operational by Thursday.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

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

Thank you for your time .

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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B. C. [Signature]

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FREMONT ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0000659	DATE: May 02, 2022
FACILITY SITE ADDRESS: 1900 BELL AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Beatrice M Price	EXP DATE: 1/26/2024	INSPECTOR: MIKEL CHATELLE - REHS

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:

- *All food temperatures met State Food requirements.
 - *All food items that were stored in the walk-in refrigerator were stored at or below 41 F.
 - *All food items that were stored in hot holding units were stored at or above 135 F.
 - *All food items that were stored in the walk-in freezer were frozen.
 - *The hand washing sinks in the kitchen and bathroom supplied hot water and had soap and paper towels available.
 - *Thermometers are available to log food temperatures.
 - *Chlorine and quaternary ammonium were both available for sanitation.
 - *Overall, the facility was observed to be satisfactory.
- *Brittany Gabbard was present for the inspection.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:

MIKEL CHATELLE - REHS

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FREMONT ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID#: PR0000659	DATE: December 01, 2021
FACILITY SITE ADDRESS: 1900 BELL AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DIST	CERTIFIED FOOD MANAGER: Beatrice M Price	EXP DATE: 1/26/2024	INSPECTOR: MIKEL CHATELLE - REHS

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:

All food temperatures met State Food Code requirements.
 All food items that were stored in the walk-in refrigerator were stored at or below 41 F.
 The automated dishwash machine was measured to dispense a proper chlorine concentration level in the final rinse cycle of over 50 ppm.
 The hand washing stations had soap and paper towels.
 Overall the facility was observed satisfactory.

Brittany Gabbard was present for the routine inspection.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

MIKEL CHATELLE - REHS

Agency Representative

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