FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOHN F KENNEDY SCHOOL

BUSINESS PHONE: (559) 585-3620

RECORD ID#: PR003711

DATE: October 04, 2022

FACILITY SITE ADDRESS: 1000 E FLORINDA ST

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 [HSC 114095-114099.5 & 114101-114119]

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

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 135F.

All refrigeration units was functioning properly at 41F.

Freezer unit was functioning properly at 0F.

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.

NOTE: This report must be made available to the public on request
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<th>RESULTS OF EVALUATION:</th>
<th>Reinspection Required:</th>
<th>Reinspection Date (on or after):</th>
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<tbody>
<tr>
<td>PASS</td>
<td>Yes: [ ] No: [x]</td>
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Potential Food Safety All Star: [ ]

Received By:

[Signature]

Agency Representative

[Signature]

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OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST
CITY: HANFORD
ZIP CODE: 93230
BIZ CODE: PR0003711
DATE: May 02, 2022
INSPECTOR: SEMHAR GEBREGZIABIHE

BUSINESS PHONE: (559) 585-3620
CERTIFIED FOOD MANAGER: BARBARA J CHASMAR
EXP DATE: 3/15/2025
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:

Routine Inspection:

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

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

All dry storage was well maintained, clean, organized, and placed six inches above the ground.

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

All freezer units were functioning properly at 0F and below.

Ice machine was in satisfactory condition.

Today's lunch is orange chicken with rice, tamales, mini cheeseburgers, and tator tots.

Hot holding temperature for the orange chicken was 186.8F.

Hot holding temperature for the rice was 206.6F.

Hot holding temperature for the mini cheeseburgers was 165.8F

Hot holding temperature for the tamales was 166.4F.

All dry storage was well maintained, clean, and placed six inches above the ground.

All employees were practicing safe food handing by washing their hands frequently and when transition to new tasks.

Temperature logs were available for review.

The manual dishwasher was functioning properly at 100 ppm for (ammonium). Sanitizer bucket was at 200 ppm (ammonium).
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**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: [Signature]

Agency Representative: SEMHAR GEBREGZIABIHE

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CITY: HANFORD  
EXP DATE: 3/15/2025  
RECORD ID#: PR0003711  
DATE: October 15, 2021  
EXP DATE: 3/15/2025  
ZIP CODE: 93230  
INSPECTION TYPE: ROUTINE INSPECTION  
INSPECTOR: Liliana Stransky - REHS

None Noted

Violation: None Noted

General Comments:

Today's observations are as follows:

1) The hand washing station had hand soap, paper towels and hot water at the tap.
2) The final rinse cycle for the dishwasher had a temperature of 184F.
3) All refrigeration units were noted with temperatures below 39F.
4) Hot holding temperatures of chicken sandwiches and burritos were observed above 135F.
5) The temperature log for today was observed complete.
6) The restroom facility was observed clean and with a fully stocked hand washing station.

Overall this facility is maintained in excellent condition.

Results of Evaluation: X PASS  
Reinspection Required: No: X

Liliana Stransky - REHS  
Agency Representative

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