



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
SIERRA PACIFIC HIGH SCHOOL		1259 N 13TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT		5595835901		75138		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/8/2025	Routine Inspection		PR0007677		8/31/2026	

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



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Overall Inspection Comment:

A routine inspection was conducted today for Sierra Pacific High School. Manager on duty gave consent for the inspection. The following was observed:

Most hand wash sinks dispensed water above 100F. All handwashing sinks had soap. Most hand wash sinks had paper towels.

3-compartment sink dispensed water above 120F. Floor drains were sufficient with appropriate air gap. This uses chlorine bleach for sanitization.

Food Prep sinks had sufficient air gap and drained appropriately. Sinks dispensed water above 120F.

Vent hood was noted with minor grease buildup.

All hot holding units were temperatured above 135F.
All cold holding units were temperatured below 41F.

Dry storage of food was stored 6 inches off of the ground. All items were stored in cardboard boxes and individually wrapped.

Walk-in refrigerator and freezer had food stored 6 inches off of the ground. Both were hold appropriate temperatures.

No pest were present.

Food managers certificate is valid through May 2028.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **9/8/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone:



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Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT		5595835901		56116		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	2/19/2025	Routine Inspection		PR0007677		8/31/2025	

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.

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Overall Inspection Comment:

A routine food inspection was conducted for Sierra Pacific High School. Irene Gonzales, food manager on site, gave permission for the inspection to be conducted. The following observations were made:

All hand wash stations were stocked with soap and paper towels. All hand wash sinks were unobstructed and had no debris in their basins. Most hand wash sinks dispensed water at 100F.

This facility uses a 3-compartment sink for ware washing. The 3-compartment sink dispensed water at 120F. This facility uses bleach to sanitize equipment.

Water from the food prep sink temperatured above 120F. All floor drains were clean, unobstructed, and had sufficient air gaps.

All reach in refrigeration units were temperatured below 41F. All food was stored 6 inches off of the ground. All food was organized correctly. Walk-in refrigeration unit was temperatured below 41F. All food was stored 6 inches off of the ground, and all food was organized correctly.

All reach in freezer units were temperatured below 10F. All food was protected from cross contamination. Walk-in freezer temperatured below 10F. All food in the walk-in freezer was stored 6 inches off of the ground and was protected from cross contamination.

Reach-in hot holding units were temperatured above 135F. All food was stored 6 inches off of the ground and was organized to prevent cross contamination.

Vent hood was clean and free of grease buildup.

Food managers certificate is valid through 2028.

No presence of vermin was noted during inspection.

Please create a work order for sink nearest the office.

Please obtain sanitizer test strips for chlorine.

Please do not use cardboard in walk-in for non-slip flooring.



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Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **2/19/2025**

Phone:

Email: **Jesus.Crespin@co.kings.ca.us**