## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE: (559) 585-2430Ext. 4301</th>
<th>RECORD ID#: PR0007501</th>
<th>DATE: February 02, 2023</th>
</tr>
</thead>
<tbody>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>CITY:</td>
<td>ZIP CODE: 93230</td>
<td>INSPECTION TYPE: ROUTINE INSPECTION</td>
</tr>
<tr>
<td>1854 N MUSTANG DR</td>
<td>HANFORD</td>
<td></td>
<td></td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>CERTIFIED FOOD MANAGER: Eva Herrera</td>
<td>EXP DATE: 2/3/2027</td>
<td>INSPECTOR: SEMHAR GEBREGZIABIHE</td>
</tr>
<tr>
<td>PIONEER UNION ESD</td>
<td></td>
<td></td>
<td></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:

**Observations:**

- Hand washing stations were fully stocked with hot water, soap, and paper towels.
- Today's lunch is tator tots, chicken nuggets, fruits, and vegetables.
- Sanitizer buckets were at 200 ppm (QAC).
- All refrigeration units were functioning properly at 41F.
- Dry storage area was well maintained, with food items placed a minimum of 6 inches above the ground.
- Hot holding units containing chicken nuggets and tator tots was functioning properly well above 140F.

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

Thank you for your time.

### 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: 

SEMHAR GEBREGZIABIHE

Agency Representative

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

FRONTIER ELEMENTARY
1854 N MUSTANG DR
FRONTIER ELEMENTARY
1854 N MUSTANG DR
PIONEER UNION ESD
Eva Herrera

RECORD ID#: PR0007501
DATE: February 02, 2023
EXP DATE: 2/3/2027
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: None Noted

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Today's lunch is tator tots, chicken nuggets, fruits, and vegetables.

Sanitizer buckets were at 200 ppm (QAC).

All refrigeration units were functioning properly at 41F.

Dry storage area was well maintained, with food items placed a minimum of 6 inches above the ground.

Hot holding units containing chicken nuggets and tator tots was functioning properly well above 140F.

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

Thank you for your time.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [ ] Yes: [X] No: [ ]
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By: ____________________________

Agency Representative: SEMHAR GEBREGZIABIHE

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

FRONTIER ELEMENTARY
1854 N MUSTANG DR
PIONEER UNION ESD

EVA HERRERA

Hand washing station was supplied with hot water, soap, and paper towels.
Restrooms were fully stocked with hot water, soap, and paper towels.
Facility was observed clean, well maintained, and organized.
All dry storage was observed six inches above the ground.
Today's lunch is fried chicken, mash potatoes, peas, carrots, corn, and apples.
All hot holding temperatures were above 135F.
All refrigeration units were functioning properly at 41F.
Sanitizer buckets and were at 200 ppm (ammonium).
Overall this facility is in satisfactory condition.

Thank you for your time.

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>
</tr>
</thead>
<tbody>
<tr>
<td>FRONTIER ELEMENTARY</td>
<td>(559) 585-2430 Ext. 4301</td>
<td>PR007501</td>
<td>September 21, 2022</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>1854 N MUSTANG DR</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>PIONEER UNION ESD</td>
<td>Eva Herrera</td>
<td>2/3/2027</td>
<td>SEMHAR GEBREGZIABIHE</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.

### RESULTS OF EVALUATION:

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [x] FAIL

- Reinspection Required: Yes: [ ] No: [x]
- Reinspection Date (on or after): N/A
- Potential Food Safety All Star: [ ]

---

Received By: [Signature]

---

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

Agency Representative

SEMHAR GEBREGZIABIHE