



## Restaurant Bakery Permit Inspection Report

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

### INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State	Zip Code
<b>CORCORAN HIGH SCHOOL SNACK BAR</b>		<b>1100 LETTS AVE</b>		<b>CORCORAN, CA</b>	<b>93212</b>
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			<b>34037</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
<b>Chaitanya Patel</b>	<b>4/9/2024</b>	<b>Routine Inspection</b>	<b>PR0006007</b>	<b>8/31/2024</b>	

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

Violation Status	Violation Code	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips	

The 3 Compartment dishwash sink does have adequate backsplash installed. Install at least 6 inch backsplash.

The Faucet for 3 comp sink does not reach all 3 sinks. Cureently they are using a rig system with copper pipe and 2 rubber pipes being sued to reach all 3 sinks. Correct this issue by installing a faucet that reaches over all 3 sinks or install 2 separate faucets that can reach 3 sinks. This has been a persistent issue since May 2023 and been observed in 3 seperate inspections.

**Overall Inspection Comment:**  
 Lunch today includes grilled cheese sandwiches, hot dogs and baked beans.  
 There is also a salad bar that includes lettuce, jalapeños, corn and olives. Time is used as temperature control with ice bed used to keep food cool but not below 41F. Dispose of these cold items before 4 hours of use.  
 The temperature for hot holding during holding measured above 135F for baked beans and grilled cheese.  
 Facility uses a second area for serving purposes. This area does not prepare any foods. food is transferred between areas using a hot box to keep food warm. The secondary serving area does not have a hot holding serving unit. Recommend getting a second hot holding serving unit to keep foods at adequate temperature.

Temperature logs were noted. Maintain daily records of temperature logs.  
 There are multiple refrigerator units around the kitchen area and on the cafeteria floor. Refrigeration unit in the kitchen area to measured at 38F. Milk Carton refrigeration units on the cafeteria floor noted below 45F.  
 Running hot water measured above 120°F at dishwash sink. This sink is also used as handwash sink. Stocked with paper towel and soap.  
 All items in the dry storage area noted to be stored atleast 6 inches above ground.  
 Food Manager Certificate active and present on site. Expires 01/22/2029.  
 General cleanliness was observed.



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### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/9/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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**Environmental Health Services Division**  
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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> CORCORAN HIGH SCHOOL SNACK BAR	<b>BUSINESS PHONE:</b> (559) 992-8880	<b>RECORD ID#:</b> PR0006007	<b>DATE:</b> October 24, 2022
<b>FACILITY SITE ADDRESS:</b> 1100 LETTS AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CORCORAN UNIFIED SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Lollie Marin	<b>EXP DATE:</b> 1/26/2024	<b>INSPECTOR:</b> 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Observed the hand washing sinks in room 20 to have dust and debris in them. Please have this cleaned as soon as possible.

**General Comments:**

Observations:

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

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

Today's lunch is cheese enchiladas and burritos.

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

Currently breakfast is served in room 20 and lunch is served in the kitchen adjacent to the gym.

Overall both locations are in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

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

*[Handwritten signature]*

*SEM HAR GEBREGZIABIHE*

Received By:

Agency Representative

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