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>JEFFERSON CHARTER ACADEMY</td>
<td>(559) 585-3620</td>
<td>PR009232</td>
<td>October 12, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>511 W MALONE ST</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD ELEMENTARY SCHOOL DISTRICT</td>
<td>Daisy Maya- Gaona</td>
<td>2/24/2023</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.

Violation: None Noted

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.
- All dry storage was well maintained, clean, and placed six inches above the ground.
- Today's lunch is sausage patties, cinnamon toast strips, tator tots, and choice of milk.
- Hot holding unit was functioning properly at 156.1F.
- The facilities food manager card was up to date and expires on 2/24/2023.

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

Thank you for your time.

RESULTS OF EVALUATION:  

<table>
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<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: No: [X]

Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

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

JEFFERSON CHARTER ACADEMY
511 W MALONE ST
HANFORD ELEMENTARY SCHOOL DISTRICT
511 W MALONE ST

Laura Sandoval

(559) 585-3620

11/21/2021

Yatee Patel - REHS

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:

Menu: Hamburger, fruit, raising packets, milk.

Food during minimum day is packed to go for all students.

A few flies were observed during the inspection. This department recommends installing air curtains at the cafeteria doors and the back entrance of the kitchen to eliminate the flies and prevent entry.

The temperature log was reviewed for today and the foods received from the district kitchen.

The hand washing station was fully stocked.

The milk case was at 38F.

The sanitizer machine was observed at 180F for the final rinse temperature.

Over all the facility was in good condition.

General Comments:

Menu: Hamburger, fruit, raising packets, milk.

Food during minimum day is packed to go for all students.

A few flies were observed during the inspection. This department recommends installing air curtains at the cafeteria doors and the back entrance of the kitchen to eliminate the flies and prevent entry.

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The hand washing station was fully stocked.

The milk case was at 38F.

The sanitizer machine was observed at 180F for the final rinse temperature.

Over all the facility was in good condition.

RESULTS OF EVALUATION:  
PASS  
NEEDS IMPROVEMENT  
FAIL

PotentialAction Safety All Star:  

[ ] Yes  
[ ] No  

Reinspection Date (on or after):  
N/A  

[ ] Potential Food Safety All Star:

Received By:  

Yatee Patel - REHS  

Agency Representative  

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

**FACILITY NAME:** JEFFERSON CHARTER ACADEMY  
**BUSINESS PHONE:** (559) 585-3620  
**RECORD ID#:** PR009232  
**DATE:** April 13, 2021

**FACILITY SITE ADDRESS:** 511 W MALONE ST  
**CITY:** HANFORD  
**ZIP CODE:** 93230  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** HANFORD ELEMENTARY SCHOOL DISTRICT  
**CERTIFIED FOOD MANAGER:** Laura Sandoval  
**EXP DATE:** 11/21/2021  
**INSPECTOR:** Yatee Patel - 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:

The hand washing station was fully stocked with soap, paper towel and hot running water.

The dish washer measured 180F for final rinse and sanitizing.

Due to Covid, all of the Hanford Elementary Schools have modified the school service and food distribution. The Hanford Elementary School District Main Kitchen warms up a hot food item at the facility and delivers it along with other cold holding pre-packaged foods to each site prior to each school lunch pick up hours (less than hour prior to lunch hours for cold and hot foods). The school stores the cold holding foods in the cooler boxes until it is bagged individually at the school site in white plastic bags for the children to take home. The hot foods are held hot in the hot warming units. Tablets are set up inside the cafeteria for this school for children to pick up the individual bagged food items to take home. No lunches are eaten at the school.

Observed bagged items with whole fruit cups, juice, frozen pre-packaged pizza, dry ready-to-eat foods such as cereal and one hot holding item for distribution to the kids to take home.

No bare hand contact is practiced, and due to Covid the table set up is such that there is social distancing and requires all students to have a face covering.

Over all the set up for the schools is well planned and safely practiced.

Thank you.
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- RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: [ ] Yes: [ ] No: **X**

Reinspection Date (on or after): **N/A**

Yatee Patel - REHS
Agency Representative

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