



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	
JOHN MUIR SCHOOL		707 LETTS AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
				78537		Not Applicable	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		9/30/2025	Routine Inspection		PR0000669		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:

Observations from today's routine inspection:

Food program manager: Christina Vasquez (expires 1/22/29).

Handwash sink has warm water reaching 100F and has soap and paper towels available.

3 compartment sink has hot water reaching 120F.

Hot holding was not in use at the time of the inspection.

Range hood is observed clean and free of grease and debris build up.

All refrigerators maintained a temperature below 41°F. All have external thermometer attached which reads the same temperature obtained by inspector.

Food is observed stored correctly to prevent contamination. All food items are covered and stored at least 6 inches off the ground. Raw meats are stored on the bottom shelf.

The food prep area, floors, and drains were clean and free of debris.

The food temperature logs were being maintained.

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

Signatures

Received By:

A handwritten signature in black ink, appearing to be "C Vasquez", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "L Hullinger", on a light blue background.

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/30/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: