Food Safety Evaluation Report

Facility Name: LEE RICHMOND SCHOOL
Facility Site Address: 939 KATIE HAMMOND LN
Owner Name: HANFORD ELEMENTARY SCHOOL DIST
Certified Food Manager: CONNIE CASAREZ

Business Phone: (559) 585-3620
Record ID#: PR0000661
Date: October 04, 2022
City: HANFORD
ZIP Code: 93230
Inspection Type: ROUTINE INSPECTION
Exp Date: 3/16/2024
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:

Today's lunch is Tostada bowls with shredded cheese, and tomatoes. Salad, mandarins, and jicama.

Hand washing station was fully stocked with hot water, soap, and paper towels.

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

Hot holding temperature for turkey meat was 166.1F.

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

All refrigeration units were functioning properly at 37.4F.

Temperature logs were available for review.

Overall this facility was observed in good condition.

Please contact the department should you have any questions.

Thank you for your time.

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

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<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>LEE RICHMOND SCHOOL</td>
<td>(559) 585-3620</td>
<td>PR0000661</td>
<td>October 04, 2022</td>
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<td>ROUTINE INSPECTION</td>
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<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>CONNIE CASAREZ</td>
<td>3/16/2024</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required: [X]  
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Signed by:

SEMHAR GEBREGZIABIHE
Agency Representative

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### FOOD SAFETY EVALUATION REPORT

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<tr>
<td>LEE RICHMOND SCHOOL</td>
<td>(559) 585-3620</td>
<td>PR0000661</td>
<td>May 19, 2022</td>
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**Violation:** None Noted

**General Comments:**

Observations:

- Hand washing sink was fully stocked with hot water, soap, and paper towels.
- All dry storage was well maintained, and placed six inches above the ground.
- Refrigeration units were functioning properly at 41F and below.
- Hot holding temperature for hot dogs was 135 and above.
- Hot water was available in the three compartment sink.

Overall this facility is in satisfactory condition.

Thank you for your time.

**RESULTS OF EVALUATION:**

- X PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

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

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

**Potential Food Safety All Star:** [ ]

Received By: [Signature]

Agency Representative:

[Signature]

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<tr>
<td>LEE RICHMOND SCHOOL</td>
<td>(559) 585-3620</td>
<td>PR0000661</td>
<td>October 15, 2021</td>
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<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>CONNIE CASAREZ</td>
<td>3/16/2024</td>
<td>Liliana Stransky - REHS</td>
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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 following observations were made today:

2) Refrigeration units were observed below 39F.

3) Hot holding temperature for the pasta and meat was noted at 202F.

4) Final rinse temperature for the dishwasher was noted at 189F.

5) The employee restroom was observed clean with a fully stocked hand washing station.

6) Food temperature logs for the day were completed.

Thank you!

**RESULTS OF EVALUATION:**

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

Reinspection Required: [x] Yes

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: [Signature]

Liliana Stransky - REHS
Agency Representative

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

OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN
FACILITY NAME: LEE RICHMOND SCHOOL
BUSINESS PHONE: (559) 585-3620
CERTIFIED FOOD MANAGER: Maribel Garcia
EXP DATE: 5/16/2020
RECORD ID#: PR0000661
DATE: June 03, 2021
ZIP CODE: 93230
CITY: HANFORD
INSPECTOR: Liliana Stransky - REHS
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

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:
As part of the Covid pandemic response, all Hanford Elementary Schools are practicing modified food services and meal distribution plans for their students. The School District's main kitchen daily delivers hot food items and pre-packaged cold foods to each school site using warmer units and ice chests to maintain and transport food items at safe temperatures.

At each school site, meals are individually bagged and distributed to the students to take home since there are no dining options on campus. Food tables are set-up at outdoor stations where students pick-up their meals, and the distribution period lasts approximately 30 minutes.

Although a routine inspection was not conducted at Lee Richmond School, the current food safety practices have been evaluated by department staff at different school sites, and these were found to be appropriate and in accordance with state guidelines to minimize the spread of Covid.

We anticipate resuming all in-person inspections in the fall of 2021. Please retain a copy of this report for your records and contact the Department at 559-584-1411 if you have any questions.

Thank you!

RESULTS OF EVALUATION: ☐ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: Yes: ☐ No: ☒ Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

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