FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MONROE ELEMENTARY
BUSINESS PHONE: (559) 585-3620
RECORD ID#: PR0000431
DATE: January 31, 2023

FACILITY SITE ADDRESS: 300 MONROE DR
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE
CERTIFIED FOOD MANAGER: TAMMY MORRISON
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 chicken fajitas with fruit and vegetables.

Hot holding temperature for chicken was well above 140F.

Refrigeration units were functioning properly at 41F.

All dry storage was observed well maintained, clean, and items placed a minimum of six inches above the ground.

Employees were observed practicing safe food handling.

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: ☒ No: □
Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

NOTE: This report must be made available to the public on request
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<td>(559) 585-3620</td>
<td>PR0000431</td>
<td>October 03, 2022</td>
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Violation: None Noted

General Comments:

Observations:

- Hand washing station was fully stocked with hot water, soap, and paper towels.
- Restroom was in satisfactory condition. Please ensure this is cleaned and maintained routinely.
- A copy of the food safety procedures was available for review.
- Temperature logs were available for review. All temperatures logged were appropriate.
- Sanitizer bucket was at 200 ppm (ammonium).
- The manual dishwasher was in satisfactory condition. The temperature on it reached 180F.
- Today's lunch is cheesy pull aparts, marinara sauce, apple sauce, and garbanzo beans.
- Hot holding temperature for the cheesy pull aparts was 155.4F.
- All refrigeration units were functioning properly at 41F.
- Overall this facility is in satisfactory condition.

Thank you for your time.
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**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: SEMHAR GEBREGZIABIHE

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