**INSPECTION REPORT**

**FOOD VENDING PERMIT - NONPROFIT**

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Facility Address</th>
<th>City/State</th>
<th>Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>KIT CARSON UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>9895 7TH AVE</td>
<td>HANFORD, CA</td>
<td>93230</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Owner/Operator</th>
<th>Facility Phone No.</th>
<th>Inspection ID</th>
<th>Inspection Result</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>25517</td>
<td>Pass</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>Inspector Name</th>
<th>Inspection Date</th>
<th>Purpose of Inspection</th>
<th>Permit License</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chaitanya Patel</td>
<td>11/28/2023</td>
<td>Routine Inspection</td>
<td>PR0000657</td>
<td>8/31/2024</td>
</tr>
</tbody>
</table>

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

**Overall Inspection Comment:**

Inspection was conducted, and following was observed.

Lunch today includes fish sticks, rice pilaf and mandarins. Fish sticks and rice were bring prepped when Inspection was being conducted. Ocen temperature for hot food prep was at 275°F. Temperature logs were up to date and stored in a binder at site. Refrigeration unit in the kitchen area to measured at 36°F. The walk in refrigeration unit were being stocked during the inspection. Milk cartons were at 37°F.

Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at the handwash and 2 separate dishwash sinks. Chlorine is used for Sanitization. chlorine concentration measured above 100 PPM.

email - jwright@kitcarsonschool.com

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

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<td>Received By:</td>
</tr>
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</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 11/28/2023  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KIT CARSON UNION ELEMENTARY SCHOOL DISTRICT
BUSINESS PHONE: (559) 582-2843Ext. 125
RECORD ID#: PR0000657
DATE: October 10, 2022

FACILITY SITE ADDRESS: 9895 7TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: KIT CARSON UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: JESSICA WRIGHT
EXP DATE: 10/2/2024
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.

Violations:

IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed a salad stored in the reach in refrigerator to be left uncovered. Please cover this as soon as possible to prevent cross contamination.

General Comments:

Observations:

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

All refrigeration was functioning properly at 41F.

The dry storage room was fully stocked with hot water, soap, and paper towels.

Today's lunch is stuffed cheese sticks, mixed corn and carrots, blueberries, and yogurt.

All hot holding units were functioning properly well above 135F.

No signs of pests were found during today's inspection.

The facility's food manager card is up to date and expires on 10/2/2024.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

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

Thank you for your time.
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RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

SEMHAR GEBREGZIABIHE
Agency Representative

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