



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	
PIONEER MIDDLE SCHOOL		101 W PIONEER WY		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PIONEER UNION ELEMENTARY SCHOOL DISTRICT		5595840112		79937		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Tong Yang	10/8/2025	Routine Inspection		PR0006008		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:

A routine food inspection was conducted today at Pioneer Middle School, the following were observed

(Prepping activities during inspection)

The hand wash sink was stocked with paper towels, and soap. The hand wash sink water temperature observed at 100F and above.

3-compartment sinks which are used for ware washing at this facility. Quaternary ammonia is used for sanitizing the equipment. Sanitizer test strips are available at this facility.

Walk-in freezer and 2 standing freezer units were observed temperature reading below 10F. All food items were observed packaged and in boxes. .

Standing Hot holding units, observed temperature reading above 135F. Hold holding serving unit, observed temperature at 135F and above on diced carrots.

Cold holding units observed temperature reading at 41F and below, holding milks

Ware washing machine observed function properly.

Employee restroom had a functioning toilet. The hand wash sink was stocked with paper towels and soap. Water from the hand wash sink reached a temperature of 100F.

Food managers certificates were reviewed and are currently valid, expire on 05/07/29 for Natalia Andrews.

Dry storage food items were noted to be 6 inches off of the ground on metal shelving. All boxes and cannery are dated.

Floor, Wall, and vent hood were observed clean, no debris.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Tong Yang**

Title:

Date: **10/8/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: