



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	
HANFORD HIGH SCHOOL		120 E GRANGEVILLE BLVD		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT		5593628272		75136		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	9/10/2025	Routine Inspection		PR0000205		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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ Yes ☒ No	TEMPERATURE OBSERVATIONS - Temperature Observations		



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INSPECTION REPORT

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Overall Inspection Comment:

A routine inspection was conducted today from Hanford High School in Hanford, CA. The person-in-charge for this facility gave consent to inspect the kitchen area. The following observations were made:

All hand wash sinks were stocked with soap, and paper towels. Water dispensed from all hand wash sinks reached a temperature of 100F. All hand wash sinks were unobstructed, and the sink's basins were free of debris.

3- compartment sink dispensed water at 120F. Chlorine is used for sanitization, chlorine test strips are available on site. Air gaps for this sink were sufficient.

Reach through hot holding equipment reached a temperature of 135F. Reach in hot holding equipment reached a temperature of 135F. Food in these units were 6 inches off of the ground and protected from cross contamination.

Reach in refrigeration units were temperatured below 41F. All food in these units was individually packaged and protected from cross contamination.

Walk-in refrigeration unit temperatured below 41F. All food was stored at least 6 inches off of the ground. All food was organized according to the California Retail Food Code.

Freezer units temperatured below 10F. Walk-in freezer temperatured below 10F. All food stored in these units were at least 6 inches off of the ground. All food was organized according to the California Retail Food Code.

Food Managers certificate was valid. Facility has active pest control, no signs of pests were observed today.

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: **Jesus Crespin**

Title: **EHS**

Date: **9/10/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone:



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Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT		5593628272		55416		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	2/14/2025	Routine Inspection		PR0000205		8/31/2025	

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Muffins, and Ham and Cheese sandwiches were observed being prepared.

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Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **2/14/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: