



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	
MARK TWAIN ELEMENTARY		1500 OREGON AVE		CORCORAN, CA		93212	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
				74776		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		9/4/2025	Routine Inspection		PR0000670		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:

Observations from today's routine food inspection:

All refrigerators measure below 41F and have operating thermometers. All food is stored at least 6 inches above the ground. Dry and cold storage is organized with foods covered appropriately. Cold holding food measures below 41F and is kept on ice for serving.

Hot holding foods are above 135F.

The facility uses QAT sanitizer and was measured at 100 ppm. The warewashing sink has hot water measuring 122F. The restroom is observed clean and has warm water, soap, and single use paper towels.

No pests or vermin were observed in the facility.

The walk-in freezer door has a deficient seal. Facility staff reported there is a work in order in place to permanently repair the seal by replacing the rubber seal and installing a metal plate over the top.

Overall, this facility is in good operating condition. Thank you.

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: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/4/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:



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MARK TWAIN ELEMENTARY	1500 OREGON AVE	CORCORAN, CA	93212	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		59896	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Jesus Crespín	4/28/2025	Routine Inspection	PR0000670	8/31/2025

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.

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Overall Inspection Comment:

A routine food inspection was conducted today at Mark Twain Elementary. The food manager in charge gave permission for the inspection to be conducted. The following was observed:

All hand wash sinks dispensed water reaching 100F. All hand wash sinks were free of debris and unobstructed. All hand wash sinks were stocked with paper towels and soap.

This facility uses a 3-compartment sink and chlorine diswasher for warewashing. The 3-compartment sink dispensed water at 120F. Quaternary ammonia and chlorine test strips were available for use.

Food Prep sink reached a temperature of 120F, sinks were free of debris.

Restroom was clean, toilet was function and Hand wash sinks was stocked with paper towels and soap.

All refrigeration units were temperatured below 41F. All hot holding units were temperatured above 135F. All freezer units were temperatured below 10F.

Food in these units were stored according to the California Retail Food Code.

Food in dry storage was stored separately from chemicals and was 6 inches off of the ground.

Food managers certificates were up to date and valid. No signs of pest were noted.

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: **4/28/2025**

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

Phone: