## 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>SIERRA PACIFIC HIGH SCHOOL</td>
<td>1259 N 13TH 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>24197</td>
<td>Pass</td>
</tr>
</tbody>
</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>11/6/2023</td>
<td>Routine Inspection</td>
<td>PR0007677</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:
A routine inspection was conducted and following was observed.

Menu for breakfast and lunch p includes breakfast croissant sandwiches, spicy chicken sandwich, cheeseburger, yogurt parfait, plums among other items. While inspection was conducted, rewarming of spicy chicken patty's was observed. Temperature logs were observed up to date.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.

Sanitizer levels in the sanitation sink and the sanitizer bucket were measured.

Hand wash sink was properly stocked with paper towels, soap, and running hot water.

Refrigeration units noted below 41°F. Milk Cartoon, yogurt parfait, plums noted below 41°F.

Ventilation hood above the cooking area was noted clean.

General cleanliness in satisfactory condition.

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**

<table>
<thead>
<tr>
<th>Signatures</th>
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<tr>
<td>Received By:</td>
</tr>
<tr>
<td>![Received By Signature]</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
<tr>
<td>![Inspected By Signature]</td>
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</tbody>
</table>

Inspector Name: **Chaitanya Patel**  
Title: **Environmental Health Officer I**  
Date: **11/6/2023**  
Phone: **559-584-1411**  
Email: **Chaitanya.Patel@co.kings.ca.us**
FOOD SAFETY EVALUATION REPORT

Owner Name: HANFORD JOINT UNION HIGH SCHOOL DISTRICT
Facility Site Address: 1259 N 13TH AVE
Facility Name: SIERRA PACIFIC HIGH SCHOOL

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SIERRA PACIFIC HIGH SCHOOL
BUSINESS PHONE: (559) 583-5901 Ext. 3112
RECORD ID#: PR007677
DATE: January 25, 2023

FACILITY SITE ADDRESS: 1259 N 13TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: Irene Gonzales
EXP DATE: 2/24/2023
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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: Repeat violation: Observed mildew accumulation inside the ice machine. Please have this unit cleaned and sanitized regularly to prevent further mildew accumulation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]
Description/Corrective Action: Repeat violation: The hand washing sink across from the ware washing sink, and the hand washing sink adjacent to the snack bar storage area did not have functioning hot water. Please have maintenance personnel look into this matter immediately.

General Comments:

Observations:

Today’s breakfast is a sausage biscuit with muffins, breakfast tornado, benefit bar, parfait, and fresh fruit.

Hand washing stations were stocked with soap and paper towels.

Restrooms were stocked with soap and paper towels.

Final cooking temperatures for chicken tenders was noted at 198.3F.

All hot holding units were functioning properly at 135F and above.

All refrigeration units were functioning properly at 41F and below.

Of note the facilities certified food manager card expires on 2/24/2023. Please ensure a new certified food manager card is obtained before the current certificate is expired.

Please correct the above noted violations in a timely manner.

Thank you for your time.

NOTE: This report must be made available to the public on request
# FOOD SAFETY EVALUATION REPORT

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- [ ] PASS
- [x] NEEDS IMPROVEMENT
- [ ] FAIL

**RESULTS OF EVALUATION:**

**Reinspection Required:** [x] Yes  [ ] No

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:** [ ]

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**SEMHAR GEBREGZIABIHE**

Agency Representative

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