



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAKESIDE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 582-2868Ext. 113	RECORD ID#: PR0000643	DATE: October 05, 2022
FACILITY SITE ADDRESS: 9100 JERSEY AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LAKESIDE UNION SCHOOL	CERTIFIED FOOD MANAGER: Connie Casarez	EXP DATE: 3/16/2024	INSPECTOR: SEM HAR 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: Observed mildew accumulation in the ice machine. Please this is cleaned and maintained regularly to prevent cross contamination.

Observed the sanitizer bucket near the salad bar to be at 400 ppm (ammonim). Please dilute the solution to 200 ppm for proper sanitation.

General Comments:

Observations:

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

Restroom was fully stocked with hot water, soap, and paper towels.

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

Todays lunch is corn dogs, garden salad, and cut pineapple pieces.

All dry storage was well maintained, clean, and placed six inches above the ground.

Employees were observed to be practicing safe food handling by washing their hands frequently and when changing tasks.

Overall the facility is in satisfactory condition.

Thank you for your time.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAKESIDE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 582-2868Ext. 113	RECORD ID#: PR0000643	DATE: December 10, 2021
FACILITY SITE ADDRESS: 9100 JERSEY AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LAKESIDE UNION SCHOOL	CERTIFIED FOOD MANAGER: SHIRLEY A AVILA	EXP DATE: 3/12/2024	INSPECTOR: Liliana Stransky - REHS

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: None Noted

General Comments:

ROUTINE INSPECTION -

Observed chicken hot dogs at 146F and corn at 192F.

Reach-in refrigerator and milk cases were observed at 38F.

The hand wash sink was stocked with soap, paper towels and hot water.

Overall the facility was observed well maintained.

Thank you!

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LAKESIDE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 582-2868Ext. 113	RECORD ID#: PR0000643	DATE: June 03, 2021
FACILITY SITE ADDRESS: 9100 JERSEY AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LAKESIDE UNION SCHOOL	CERTIFIED FOOD MANAGER: SHIRLEY A AVILA	EXP DATE: 3/12/2024	INSPECTOR: Liliana Stransky - REHS

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: None Noted

General Comments:

ROUTINE INSPECTION -

* Observed refrigeration temperatures below 41F. Milk case was at 37F.

* Chicken patties were reheated in the oven to 197F.

* Hand washing stations in the restroom and kitchen had hand soap, paper towels and hot water available.

In response to the Covid pandemic, the school is practicing modified food services. Hot lunches are served to students from K-3rd grade inside the cafeteria only. Cold lunches are bagged individually and stored inside the walk-in cooler. These lunches are distributed to the students (4-8th grade) at the end of the school day to take home.

Staff continues to adhere to state guidelines to minimize the spread of Covid. Staff and students wear face masks and practice safe social distancing. Sanitizing stations are located at all entrance points of the cafeteria for easy access. The modified lunch schedule will continue until new guidelines are in place.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): N/A
	<input type="checkbox"/> Potential Food Safety All Star:

Received By:

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