FOOD SAFETY EVALUATION REPORT

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

**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.
## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAKESIDE ELEMENTARY SCHOOL</td>
<td>(559) 582-2868Ext. 113</td>
<td>PR0000643</td>
<td>October 05, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>9100 JERSEY AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAKESIDE UNION SCHOOL</td>
<td>Connie Casarez</td>
<td>3/16/2024</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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.

**RESULTS OF EVALUATION:**

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

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

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

**Potential Food Safety All Star:**

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Received By: 

**SEMHAR GEBREGZIABIHE**

Agency Representative

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

<table>
<thead>
<tr>
<th>Violation: None Noted</th>
</tr>
</thead>
</table>

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: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Liliana Stransky - REHS
Agency Representative

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

CERTIFIED FOOD MANAGER: SHIRLEY A AVILA
EXP DATE: 3/12/2024
INSPECTOR: Liliana Stransky - REHS

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.

Potential Food Safety All Star:

Results of Evaluation: X PASS □ NEEDS IMPROVEMENT □ FAIL

Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Liliana Stransky - REHS

Agency Representative

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