



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**

<b>FACILITY NAME:</b> STRATFORD ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 947-3391	<b>RECORD ID#:</b> PR0000354	<b>DATE:</b> November 29, 2022
<b>FACILITY SITE ADDRESS:</b> 20227 1ST ST	<b>CITY:</b> STRATFORD	<b>ZIP CODE:</b> 93266	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Aime Flores	<b>EXP DATE:</b> 6/16/2027	<b>INSPECTOR:</b> 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand washing sink adjacent to the walk - in refrigerator was observed to not have hot water. Maintenance personnel were on site during the inspection and correct this immediately.

**General Comments:**

Observations:

Hand washing sink was supplied with soap and paper towels.

Restroom was in good condition and had hot water, soap, and paper towels.

During the time of inspection french toast sticks were served to students.

Employees were observed using safe food handling practices by wearing and changing gloves frequently; and washing and drying hands properly.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

Sanitizer buckets were functioning properly at 200 ppm (ammonium).

Facility was observed clean, with no signs of pests found. Please maintain at all times.

Please contact the department should you have any questions.

Thank you for your time.

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



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<b>FACILITY SITE ADDRESS:</b> 20227 1ST ST	<b>CITY:</b> STRATFORD	<b>ZIP CODE:</b> 93266	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Aime Flores	<b>EXP DATE:</b> 6/16/2027	<b>INSPECTOR:</b> 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.

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

SEM HAR GEBREGZIABIHE

Agency Representative

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<b>FACILITY NAME:</b> STRATFORD ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 947-3391	<b>RECORD ID#:</b> PR0000354	<b>DATE:</b> December 07, 2021
<b>FACILITY SITE ADDRESS:</b> 20227 1ST ST	<b>CITY:</b> STRATFORD	<b>ZIP CODE:</b> 93266	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> Aime Flores	<b>EXP DATE:</b> 3/11/2022	<b>INSPECTOR:</b> MIKEL CHATELLE - 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:**

All food temperatures met State Food requirements.  
The hand washing station had soap and paper towels.  
All food items that were stored in the refrigerator were stored at or below 41 F.  
All food items that were stored in the hot holding unit were stored at or above 135 F.  
All food items that were stored in the freezer were frozen.  
The sanitizing solution used to clean food contact surfaces was with the acceptable range for quaternary ammonium.  
Overall, the facility was observed to be satisfactory.

Aime Flores was present for the inspection.

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

Received By: \_\_\_\_\_

Agency Representative

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