



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	
PIONEER ELEMENTARY SCHOOL		8810 14TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PIONEER UNION ELEMENTARY SCHOOL DISTRICT		5595852400		79936		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/8/2025	Routine Inspection		PR0000631		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:

A routine food inspection was conducted today at Pioneer Elementary School, the following were observed

(Prepping activities during inspection)

The hand wash sink was stocked with paper towels, and soap. The hand wash sink dispensed water at 100F.

A combination of dish washer and tow 2-compartment sinks which are used for ware washing at this facility. Quaternary ammonia is used for sanitizing the equipment. Sanitizer test strips are available at this facility.

Walk-in freezers (inside and outside) temperature observed reading below 10F. Walk-in cooler observed temperature at 41F and below, All food items were observed in boxes. .

(Facility have freezer temperature log and verified current)

Standing Hot holding unit reached a temperature above 135F. All food items were individually packaged. Hold holding serving unit, observed temperature at 135F and above on Teriyaki-nugget, and diced carrots.

Cold holding units observed temperature reading at 41F and below, holding milks

Ware washing machine observed functioning properly.

Employee restroom had a functioning toilet. The hand wash sink was stocked with paper towels and soap. Water from the hand wash sink reached a temperature of 100F.

Dry storage food items were noted to be 6 inches off of the ground on metal shelving. All boxes and cannery are dated.

Food managers certificates were reviewed and are currently valid, expire on 03/13/29 for Abril Es.

Floor, Wall, and vent hood were observed clean, no debris.

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: **Tong Yang**

Title:

Date: **10/8/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone:



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