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>MARTIN LUTHER KING SCHOOL</td>
<td>(559) 585-2232</td>
<td>PR0003709</td>
<td>January 31, 2023</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS</th>
<th>CITY</th>
<th>ZIP CODE</th>
<th>INSPECTION TYPE</th>
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<tbody>
<tr>
<td>820 HUME AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME</th>
<th>CERTIFIED FOOD MANAGER</th>
<th>EXP DATE</th>
<th>INSPECTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>Alma M Pina</td>
<td>3/14/2025</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.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The sanitizer for the dish washing unit was observed at 0 ppm. Please refill the unit with more sanitizer as soon as possible for proper sanitation practice.

General Comments:

Observations:

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

Restrooms were in satisfactory condition.

Today's lunch is chicken fajitas, fruits, and vegetables.

Employees were observed practicing safe food handling.

Dry storage area was observed in good condition with all items placed a minimum of six inches above the ground.

Overall the facility was observed in satisfactory condition.

Please contact the department should you have any questions.

Thank you for your time.

RESULTS OF EVALUATION: ✗ PASS  ☐ NEEDS IMPROVEMENT  ☐ FAIL

[ ] Potential Food Safety All Star:

Reinspection Required: ☐ Yes: ☐ No: ✗ Reinspection Date (on or after): N/A

SEMHAR GEBREGZIABIHE
Agency Representative

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

FACILITY NAME: MARTIN LUTHER KING SCHOOL
BUSINESS PHONE: (559) 585-2232
RECORD ID#: PR0003709
DATE: October 03, 2022

FACILITY SITE ADDRESS: 820 HUME AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST
CERTIFIED FOOD MANAGER: Alma M Pina
EXP DATE: 3/14/2025
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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action:

Observations:

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

Cheesy pull apart, garden salad, Garbanzo beans, applesauce, and cranberries.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Restrooms were in good condition.

Employees were all practicing safe food handling by washing their hands regularly, wearing gloves and changing them when changing tasks, etc.

All dry storage was well maintained, clean, and organized.

Temperature logs were available for review.

Of note, the operator, Alma stated one of the milk refrigerators was not functioning and a work order was filled out. She stated the unit was already empty and is not in use.

Thank you for your time.

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RESULTS OF EVALUATION:   

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<th>PASS</th>
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<th>☐</th>
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Potential Food Safety All Star:

Received By:  

SEMHAR GEBREGZIABIHE  
Agency Representative

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