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

### Overall Inspection Comment:
Lunch today includes chicken nuggets, popcorn chicken, corn dogs, baby carrots and canned fruits. Food was being served and stored in hot holding boxes during the inspection. The hot holding temperature for clocked chicken nuggets, popcorn chicken and corn dogs was noted above 135°F.
Temperature logs were noted and reviewed today during the inspection.
Walk in Refrigeration unit measured at 38°F. The walk in refrigeration which also holds milk cartons was noted at 39°F during the inspection.
Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at handwash and dishwash sink.
All items in the dry storage area as well as the walk in refrigeration unit noted to be stored at least 6 inches above ground.
Food Manager Certificate active and present on site. For Shelly Hurlick Expires 08/07/2024
General cleanliness was observed.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Received By:</strong></td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
<tr>
<td><strong>Inspected By:</strong></td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
</tbody>
</table>

Inspector Name: **Chaitanya Patel**  
Title: **Environmental Health Officer I**  
Date: **4/23/2024**  
Phone: **559-584-1411**  
Email: **Chaitanya.Patel@co.kings.ca.us**
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

Overall Inspection Comment:

An inspection was conducted and the following was observed.

Menu for lunch today include beef taco sticks. Fully prepped beef taco sticks in the hot holding section were measured at 167°F. Temperature logs for day-to-day temperature were up-to-date. Chlorine sanitization method is used. Chlorine concentration measured at 100 ppm. Hand wash sink, fully stocked with paper towels and soap. Hot water, temperature at hand wash sink and dishwasher sink above 120°F. Milk cartons measured at 37°F. All refrigeration units measured below 41°F.

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: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 11/27/2023  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
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>KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.</td>
<td>(559) 584-4475 Ext. 332</td>
<td>PR0000128</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>
</tr>
</thead>
<tbody>
<tr>
<td>10300 EXCELSIOR 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>KINGS RIVER HARDWICK UNION ELEM. SCH. DIST.</td>
<td>SHELLEY M. HURICK</td>
<td>8/7/2024</td>
<td>Evelyn Elizalde</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: None Noted

General Comments:

The following was observed during today's routine inspection:

- All refrigeration units were at 41 F.
- All food was stored 6 inches above ground level.
- All hot holding foods were above 135 F.
- Three compartment sink had hot water at 120 F.
- Hand wash station had hot water, soap and paper towels.
- Dish washer was observed to have 0ppm of chlorine. Violation corrected on site. Please continue to monitor unit to ensure adequate sanitizer is available.

RESULTS OF EVALUATION:  

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>X</th>
<th>PASS</th>
<th>☐</th>
<th>NEEDS IMPROVEMENT</th>
<th>☐</th>
<th>FAIL</th>
</tr>
</thead>
</table>

Reinspection Required: ☐ Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Evelyn Elizalde
Agency Representative

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