FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAMILTON ELEMENTARY SCHOOL

BUSINESS PHONE: (559) 585-3620

RECORD ID#: PR0006915

DATE: February 02, 2023

FACILITY SITE ADDRESS: 1269 LELAND WY

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: HANFORD ELEMENTARY SCHOOL DISTRICT

CERTIFIED FOOD MANAGER: Michelle J Martinez

EXP DATE: 2/12/2027

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: None Noted

General Comments:

Observations:

Today's lunch is beef taco burgers with fruits and vegetables.

Restroom was fully stocked with hot water, soap, and paper towels.

Refrigeration units was functioning properly at 40F.

Dry storage was clean, organized, and placed a minimum of six inches above the ground.

Employees were observed practicing safe food handling.

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

Sanitizer buckets were at 200ppm (QAC).

Overall the facility was observed in good condition. Please contact the department should you have any questions.

Thank you for your time.

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:  

SEMHAR GEBREGZIABIHE  

Agency Representative

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

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<td>HANFORD ELEMENTARY SCHOOL DISTRICT</td>
<td>Michelle J Martinez</td>
<td>2/12/2027</td>
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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:**

Observations:

Today's lunch is beef taco burgers with fruits and vegetables.

Restroom was fully stocked with hot water, soap, and paper towels.

Refrigeration units was functioning properly at 40F.

Dry storage was clean, organized, and placed a minimum of six inches above the ground.

Employees were observed practicing safe food handling.

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

Sanitizer buckets were at 200ppm (QAC).

Overall the facility was observed in good condition. Please contact the department should you have any questions.

Thank you for your time.

**RESULTS OF EVALUATION:**

PASS | NEEDS IMPROVEMENT | FAIL

| Reinspection Required: Yes: ☐ No: X |
|-------------------------------|-----------------|
| Reinspection Date (on or after): N/A |

SEMHAR GEBREGZIABIHE
Agency Representative

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<td>(559) 585-3620</td>
<td>PR0006915</td>
<td>October 10, 2022</td>
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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:

Observations:

Today's lunch is rice cilantro spicy chicken, salad, carrots, pineapple sauce and cranberries.

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

Restrooms were fully stocked with hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F and below.

The three compartment sink was in good condition and had functioning hot and cold water.

The dry storage room was well maintained, clean, and placed six inches above the ground.

Temperature logs were available for review.

Food manager cards were posted and up to date.

No signs of pests were found during today's inspection.

Overall the facility was observed in satisfactory condition. 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
# FOOD SAFETY EVALUATION REPORT

| FACILITY NAME: | HAMILTON ELEMENTARY SCHOOL | BUSINESS PHONE: | (559) 585-3620 | RECORD ID#: | PR0006915 | DATE: | October 10, 2022 |
| CITY: | HANFORD | ZIP CODE: | 93230 | INSPECTION TYPE: | ROUTINE INSPECTION |
| OWNER NAME: | HANFORD ELEMENTARY SCHOOL DISTRICT | CERTIFIED FOOD MANAGER: | Michelle J Martinez | EXP DATE: | 2/12/2027 | 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.

**RESULTS OF EVALUATION:**
- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

Reinspection Required: **Yes:** ☑ No: **X**

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

Potential Food Safety All Star: **SEMHAR GEBREGZIABIHE**

Received By: SEMHAR GEBREGZIABIHE

Agency Representative

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