FOOD SAFETY EVALUATION REPORT

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:

- 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 41°F and below.
- Today's lunch is sloppy joes, with garden salad, scooby snacks, sliced peaches, and jicama.
- Hot holding temperature for sloppy joe meat was 154.1°F.
- All employees were practicing safe food handling by washing their hands frequently and changing gloves.

Overall this facility is in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.

Results of Evaluation: 

<table>
<thead>
<tr>
<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes</td>
<td>No: X</td>
<td></td>
</tr>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
<td></td>
<td></td>
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<tr>
<td>Potential Food Safety All Star:</td>
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</table>
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>WASHINGTON SCHOOL</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 585-6360</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0000397</td>
</tr>
<tr>
<td>DATE:</td>
<td>December 03, 2021</td>
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<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>2245 FAIRMONT DR</td>
</tr>
<tr>
<td>CITY:</td>
<td>HANFORD</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93230</td>
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<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>HANFORD ELEMENTARY SCHOOL DIST</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>ORALIA ALVIDREZ</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>2/24/2023</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>Liliana Stransky - REHS</td>
</tr>
</tbody>
</table>

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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:

Routine inspection -

* Observed hot holding temperatures for corn dogs (143F) and steam corn (161F). Apricots and cranberries were held at ambient temperature.

* Milk storage refrigerators and reach-in refrigerator were observed at or below 41F.

* The final rinse cycle for the dishwasher was noted at 186F.

* The hand washing station had soap, paper towels and hot water available.

Overall the kitchen was found in sanitary condition.

Thank you!

RESULTS OF EVALUATION:  X PASS  ☐ NEEDS IMPROVEMENT  ☐ FAIL

Reinspection Required: Yes: ☐ No: ☑

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: Liliana Stransky - REHS

Agency Representative

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

WASHINGTON SCHOOL

FACILITY SITE ADDRESS:
2245 FAIRMONT DR

CITY:
HANFORD

ZIP CODE:
93230

OWNER NAME:
HANFORD ELEMENTARY SCHOOL DIST

CERTIFIED FOOD MANAGER:
ORALIA ALVIDREZ

EXP DATE:
2/24/2023

INSPECTOR:
Yatee Patel - 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:

Due to Covid, the Hanford Elementary Schools have modified the school food services. The Hanford Elementary School District Main Kitchen warms up a hot food item and delivers it along with other cold holding pre-packaged foods to each site prior to school lunch pick up hours. The school stores the cold holding foods in the cooler boxes until it is bagged individually for the children to take home. The hot foods are held hot in the hot warming units and placed inside each bag right before the bags are distributed. The time each site receives the food items and are bagged and distributed is no more than 30 minutes on average.

Tablets are set up outside at various locations of the school campus for children to pick up the individual bagged food items to take home.

No lunches are eaten at the school.

Bagged items include, but not limited to, are whole fruit cups, juice boxes, dry ready-to-eat foods such as cereal and granola bars and one hot holding item.

No bare hand contact is practiced, and due to Covid the tables are set up as such that there is social distancing and requires all students to have a face covering.

This department performed routine inspections on a few campuses to evaluate the set-up and determined the process to be safe and efficient. The department also performed a routine inspection of the main district kitchen, with no violations. Since the kitchens are not in use, and no routine was performed at this site, this report can be used in lieu of the State requirements.

Thank you
## FOOD SAFETY EVALUATION REPORT

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<tbody>
<tr>
<td>WASHINGTON SCHOOL</td>
<td>(559) 585-6360</td>
<td>PR0000397</td>
<td>April 20, 2021</td>
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<td>93230</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
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### RESULTS OF EVALUATION:

- [ ] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required:  
[ ] Yes:  
[ ] No: [X]  

Reinspection Date (on or after):  
N/A

Potential Food Safety All Star: [ ]