Overall Inspection Comment:
A routine inspection was conducted and following was observed.
Menu for lunch today includes General Chicken, Rice, Spicy chicken sandwich, wedges and hamburgers. While inspection was conducted, spicy chicken sandwiches were being wrapped to serve. Oven used to re-warm observed above 275°F. Temperature logs were observed up to date. Cooked chicken and spicy chicken pattys in the hot holding section was noted at 155°F. Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F. Hand wash sink and restroom sink was properly stocked with paper towels, soap, and running hot water. Refrigeration units noted below 41°F. Milk Cartoon refrigeration unit noted below 41°F. Yogurt Parfait and Fruit bags noted below 41°F. Ventilation hood above the cooking area was noted clean. General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
# Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
330 Campus Dr. Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - www.countyofkings.com/health/ehs

## INSPECTION REPORT  
FOOD VENDING PERMIT - NONPROFIT

<table>
<thead>
<tr>
<th>Signatures</th>
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<tr>
<td>Received By:</td>
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<td>Inspected By:</td>
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**Inspector Name:** Chaitanya Patel  
**Title:** Environmental Health Officer I  
**Date:** 11/13/2023  
**Phone:** 559-584-1411  
**Email:** Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD WEST HIGH SCHOOL
FACILITY SITE ADDRESS: 1150 W LACEY BLVD
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT

BUSINESS PHONE: (559) 583-5901Ext. 3112
CITY: HANFORD
CERTIFIED FOOD MANAGER: Kimberly Duncan

RECORD ID#: PR0000187
ZIP CODE: 93230
EXP DATE: 10/1/2024
INSPECTOR: Evelyn Elizalde

DATE: June 02, 2022
INSPECTION TYPE: ROUTINE INSPECTION

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 inspection:

Hand washing station had hot water at 100 F, soap and paper towels.
All cold holding units at 41 F.
All hot holding units were at 135 F.
Dry storage rooms had food stored 6 inches above ground.
Temperature logs for food and refrigeration units are maintained on site and recorded daily.

No violations observed.

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: □

Evelyn Elizalde
Agency Representative

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