



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
HAMILTON ELEMENTARY SCHOOL		1269 LELAND WY		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD ELEMENTARY SCHOOL DISTRICT		5595853620		76856		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespin		9/22/2025	Routine Inspection		PR0006915		8/31/2026

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



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Overall Inspection Comment:

A routine inspection was done for this facility. Consent was given to proceed with the inspection. The following were observed:

Three compartment sink water measured above 120F. Quaternary ammonia is utilized for sanitation and testing strips are available.

Floor drain below the three compartment sink is clean, free of debris, and drains water quickly with no sign of water building up.

Handwashing sink outside the restroom water was measured above 100F. Soap and towels are provided near the sink.

Hot holding units temperatures were not measured due to not being used during the time of the inspection.

All Cold holding units resulted with a temperature of below 41F.

Hood above oven is clean and showed no build up of grease or debris.

Restroom for staff is clean, soap and paper towels are available, and hand wash water resulted with a temperature above 100F.

No signs of pests or vermin were observed.

Food manager's certificate is valid through February 12, 2027.

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: **Jesus Crespin**

Title: **EHS**

Date: **9/22/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: