FOOD SAFETY EVALUATION REPORT

CERTIFIED FOOD MANAGER:

CITY:

BUSINESS PHONE:

EXP DATE:

DATE:

RECORD ID#:

ZIP CODE:

INSPECTION TYPE:

FACILITY NAME:

FACILITY SITE ADDRESS:

OWNER NAME:

HANFORD ELEM DIST KITCHEN

924 KATIE HAMMOND LN

HANFORD ELEMENTARY SCHOOL DIST

HANFORD 93230

(559) 585-3620

8/11/2023

SEMHar GEBREGZiABIHE

Hand washing stations were fully stocked with hot water, soap, and paper towels.

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

Hot holding units were functioning properly well above 135F.

All dry storage items were well maintained, clean, and placed six inches above the ground.

The food prep area was observed clean, well maintained, and overall very good condition.

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

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

Thank you for your time.
**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESSES PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HANFORD ELEM DIST KITCHEN</td>
<td>(559) 585-3620</td>
<td>PR0000587</td>
<td>October 11, 2022</td>
</tr>
</tbody>
</table>

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<tr>
<td>924 KATIE HAMMOND LN</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>ANNELIESE M ROA</td>
<td>8/11/2023</td>
<td>SEMHAR GEBREGZIABIHE</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.

**RESULTS OF EVALUATION:**

- ✔ PASS
- ☐ NEEDS IMPROVEMENT
- ☐ FAIL

**Reinspection Required:** Yes: ☐ No: ☒

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

**Potential Food Safety All Star:**

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

| FACILITY NAME: | HANFORD ELEM DIST KITCHEN | BUSINESS PHONE: | (559) 585-3620 | RECORD ID#: | PR0000587 | DATE: | December 08, 2021 |
| CITY: | HANFORD | ZIP CODE: | 93230 | INSPECTION TYPE: | ROUTINE INSPECTION |

None Noted

Violation:

- Kitchen was preparing hamburgers for all the kitchens and were kept hot at over 165F in the ovens.
- Sanitizer level was satisfactory at the 3 compartment sink.
- Walk-in and all reach in units were below 41F.
- Temperature logs were reviewed.
- Pest Control Service comes in once a month or more if needed.
- Over all food facility was in excellent condition.

Thank you

Results of Evaluation: X PASS

Reinspection Required: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Yatee Patel - REHS

Agency Representative