



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	
STRATFORD ELEMENTARY	20227 1ST ST	STRATFORD, CA	93266	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		59976	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Jesus Crespín	4/29/2025	Routine Inspection	PR0000354	8/31/2025

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



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Overall Inspection Comment:

A routine food inspection was conducted today at Stratford Elementary. The food manager in charge gave permission for the inspection to be conducted. The following was observed:

All hand wash sinks dispensed water reaching 100F. All hand wash sinks were free of debris and unobstructed. All hand wash sinks were stocked with paper towels and soap.

This facility uses a chlorine dishwasher for warewashing. The rinse sink dispensed water at 120F. Quaternary ammonia sanitizer buckets are placed throughout the kitchen. Quaternary ammonia and chlorine test strips were available for use.

Food Prep sink reached a temperature of 120F, sinks were free of debris.

Restroom was clean, toilet was function and Hand wash sinks was stocked with paper towels and soap.

All refrigeration units were temperatured below 41F. All hot holding units were temperatured above 135F. All freezer units were temperatured below 10F.

Food in these units were stored according to the California Retail Food Code.

Food in dry storage was stored separately from chemicals and was 6 inches off of the ground.

Food managers certificates were up to date and valid.

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: **4/29/2025**

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

Phone: