



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
HANFORD ELEM DIST KITCHEN		924 KATIE HAMMOND LN		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
HANFORD ELEMENTARY SCHOOL DISTRICT		5595853620	62516	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	6/3/2025	Routine Inspection		PR0000587	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:

Facility inspection was conducted and the following is observed.

Lunch preparation had been completed. This is a large scale facility which provides preprepared hot foods for several schools in the Kings County Area.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink.
3 compartment dishwasher sink running hot water temp noted above 120F.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperature for Garlic Cheese breadsticks in the hot holding unit noted above 140F. Temperature logs noted at the facility and were reviewed.

Cold holding temperatures for milk holding refrigeration units noted below 41F. The walk-in refrigeration unit noted below 41F. All times stored noted at least 6 inches above ground.

Food Manager Certification available on site for review. Current and Active.

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: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **6/3/2025**

Email: **Chaitanya.Patel@co.kings.ca.us**

Phone: **559-584-1411**