



## 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	
LEE RICHMOND SCHOOL		939 KATIE HAMMOND LN		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
HANFORD ELEMENTARY SCHOOL DISTRICT		5595853620		60957		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Chaitanya Patel		5/13/2025	Routine Inspection		PR0000661		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 is being served during the inspection. Menu included Cooked Rice, Broccoli Beef, Pre packaged cut fruit and vegetables and apples.

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 Rice and Broccoli Beef in the hot holding unit noted above 140F. Serving line Temperature for Beef also noted above 135F. 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. Overall the facility is noted in good operating condition.

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: **5/13/2025**

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

Phone: **559-584-1411**