



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	
PIONEER ELEMENTARY SCHOOL		8810 14TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PIONEER UNION ELEMENTARY SCHOOL DISTRICT		5595852400		56378		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	2/24/2025	Routine Inspection		PR0000631		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 Pioneer Elementary School in Hanford, CA. Maria Dixon, the person-in-charge of the cafeteria at the time of inspection, gave consent for the facility to be inspected. The following observations were made:

The hand wash sink was stocked with paper towels, and soap. The hand wash sink was unobstructed and accessible for use. The hand wash sink basin was free of debris. The hand wash sink dispensed water at 100F.

A combination of dish washer and two 2-compartment sinks which are used for ware washing at this facility. The 2-compartment sinks were set up correctly, Quaternary ammonia is used for sanitizing the equipment. Sanitizer test strips are available at this facility.

Walk-in freezer was temperatured below 10F. All food items were individually packaged. All food was stored according to the California Retail Food Code.

Walk-in refrigerator was temperatured below 41F. All food items were protected from cross contamination by being individually packaged and organized according to the California Retail Food Code.

Hot holding unit reached a temperature above 135F. All food items were individually packaged.

Employee restroom had a functioning toilet. The hand wash sink was stocked with paper towels and soap. Water from the hand wash sink reached a temperature of 100F.

Food managers certificates were reviewed and are currently valid.

No presence of vermin was detected.

Dry storage food items are separated from chemicals. Dry storage food items were noted to be 6 inches off of the ground on metal shelving.

A re-inspection will be conducted in 2 weeks to observed the water temperatures in the 2-compartment sinks and food prep sink.

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: **2/24/2025**

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

Phone:



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