

County of Kings - Department of Public Health

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS LAKE EDUCATION CENTER	BUSINESS PHONE: (559) 992-8880Ext. 8014	RECORD ID# : PR0008638	DATE: April 27, 2022
FACILITY SITE ADDRESS: 1128 S DAIRY	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: Terri Thomas	EXP DATE: 4/14/2019	INSPECTOR: MIKEL CHATELLE - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
Violation: None Noted			
General Comments:			
*All food temperatures met State Food requirements	S.		
*All food items that were stored in the refrigerator we	ere stored at or below 41 F.		
*All food items that were stored in the hot holding ur	nit were stored at or above 135 F.		
*Overall, the facility was observed to be satisfactory			
*Leanna Juarez was present for the inspection. *This facility does not have a kitchen. Meals are pre Education Center to be served to students.	pared at Corcoran High School and	transported to Ki	ngs Lake
		Reinspection R	equired: Yes: No: X
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A
		☐ F	Potential Food Safety All Star:
Light		MIKEL CHATELI	LE - REHS
Received By:		Agency Represe	entative

NOTE: This report must be made available to the public on request

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FOOD SAFETY EVALUATION REPORT

KINGS LAKE EDUCATION CENTER	(559) 992-8880Ext. 8014	PR0008638	December 01, 2021
FACILITY SITE ADDRESS: 1128 S DAIRY	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: Terri Thomas	EXP DATE: 4/14/2019	INSPECTOR: MIKEL CHATELLE - REHS
The items (if any) listed below identify the violation(s) that must be on the reinspection will be conducted (if needed) at no charge. A serv			
Violation: None Noted			
General Comments: All food items that were stored in the refrigerator wer Overall the facility was observed satisfactory. Monica Cabral was present for the routine inspection and brought over to King Lake Education from Corco	n. Food items served at the King La	ke Education Cen	ter are prepared
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection Re	
Received By:		MIKEL CHATELL Agency Represe	

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FOOD SAFETY EVALUATION REPORT

RECORAN ATTIFIED FOOD MANAGER: In Thomas ATTIFIE	inspection required. [H: cation is expired. R fication needs obta staff member has to 30 days, you will b 226.00. Please note, all for this facility. Cold h	ained by this facility to take and pass an the required to attend and items observed holding unit, which
RECORAN RIFIED FOOD MANAGER: i Thomas Reted. Thank you for your cooperation is assessed for each additional release is assessed for each additional release. RSON ON STAFF Food Safety Manager Certification is a Food Safety Manager Certification in Food Safety Manager Certification is not completed within for which you will be invoiced \$100 and the inspection. School and then transfered to set the second in the inspection.	exp DATE: 4/14/2019 n. inspection required. Eation is expired. Residence obtained in the second in	ROUTINE INSPECTION INSPECTOR: Paven Batth SC 113947-113947.6] Regulatory requirements ained by this facility take and pass an be required to attend od items observed holding unit, which
i Thomas cted. Thank you for your cooperation is assessed for each additional release is assessed for each additional release. ERSON ON STAFF Food Safety Manager Certification is a Food Safety Manager Certification in Food Safety Manager Certification is a minimum of one so that is not completed within for which you will be invoiced \$ casured during the inspection. School and then transfered to the sasured during the inspection.	ation is expired. Rication needs obtated and adays, you will be seen to the seen to this facility. Cold here.	Paven Batth SC 113947-113947.6] Regulatory requirements ained by this facility take and pass an be required to attend od items observed holding unit, which
RSON ON STAFF Food Safety Manager Certification food Safety Manager Certif	inspection required. [H: cation is expired. R fication needs obta staff member has to 30 days, you will b 226.00. Please note, all for this facility. Cold h	Regulatory requirements aloned by this facility to take and pass an obe required to attend and items observed tolding unit, which
Food Safety Manager Certification Food S	eation is expired. Rication needs obtained as the staff member has to 30 days, you will be seen to 1226.00. Please note, all foot this facility. Cold h	Regulatory requirements aloned by this facility to take and pass an obe required to attend and items observed tolding unit, which
ia Food Safety Manager Certifease note, a minimum of one so If this is not completed within or which you will be invoiced \$ casured during the inspection. School and then transfered to	rication needs obtated that the staff member has to 30 days, you will be seen to 226.00. Please note, all foot this facility. Cold h	ained by this facility to take and pass an the required to attend and items observed tolding unit, which
School and then transfered to	this facility. Cold h	olding unit, which
School and then transfered to	this facility. Cold h	olding unit, which
ne building was maintain stock ater) were also noted during th		•
approved disinfectants, etc.) v	vith your business.	. In order to help
	Reinspection Re	equired: Yes: No: X
PROVEMENT FAIL	Reinspection Da	ate (on or after): N/A otential Food Safety All Star:
)	-approved disinfectants, etc.) v f exposure), a signature was n	PROVEMENT FAIL Reinspection Da

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