FOOD SAFETY EVALUATION REPORT

FACILITY NAME:  
KINGS COUNTY SPECIAL ED. - SHELLY BAIRD

BUSINESS PHONE:  
(559) 280-8989

RECORD ID#:  
PR0003752

DATE:  
October 15, 2021

FACILITY SITE ADDRESS:  
959 KATIE HAMMOND WY

CITY:  
HANFORD

ZIP CODE:  
93230

INSPECTION TYPE:  
ROUTINE INSPECTION

OWNER NAME:  
HANFORD ELEMENTARY SCHOOL DIST

CERTIFIED FOOD MANAGER:  
BRUCE SHACKELFORD

EXP DATE:  
10/2/2024

INSPECTOR:  
Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation:  
FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  
[HSC 113980, 114025-114027]

Description/Corrective Action:  
Observed the interior of the oven in need of cleaning. All equipment must be maintained sanitary at all times.

General Comments:

ROUTINE INSPECTION -

The facility was inspected and the following observations were made:

* Hot foods are kept in the oven until ready to serve to the students. Today's hot food item was pasta with ground beef and the temperature was recorded at 142°F.

* Cold food is refrigerated at 41°F in the home style refrigerator.

* Any left over food is discarded after the lunch period is over.

* The hand washing station was observed stocked with paper towels, hand soap and hot water was available.

Please address the noted deficiency in a timely manner and maintain all equipment free of any food debris build-up.

RESULTS OF EVALUATION:  
[ ] PASS  [ ] NEEDS IMPROVEMENT  [ ] FAIL

Reinspection Required:  
Yes:  [ ]  No:  [x]

Reinspection Date (on or after):  
N/A

Potential Food Safety All Star:  
[ ]

Received By:  
Liliana Stransky - REHS

Agency Representative

Note: This report must be made available to the public on request.
The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Due to Covid, the Hanford Elementary Schools have modified the school food services. The Hanford Elementary School District Main Kitchen warms up a hot food item and delivers it along with other cold holding pre-packaged foods to each site prior to school lunch pick up hours. The school stores the cold holding foods in the cooler boxes until it is bagged individually for the children to take home. The hot foods are held hot in the hot warming units and placed inside each bag right before the bags are distributed. The time each site receives the food items and are bagged and distributed is no more than 30 minutes on average.

Tablets are set up outside at various locations of the school campus for children to pick up the individual bagged food items to take home.

No lunches are eaten at the school.

Bagged items include, but not limited to, are whole fruit cups, juice boxes, dry ready-to-eat foods such as cereal and granola bars and one hot holding item.

No bare hand contact is practiced, and due to Covid the tables are set up as such that there is social distancing and requires all students to have a face covering.

This department performed routine inspections on a few campuses to evaluate the set-up and determined the process to be safe and efficient. The department also performed a routine inspection of the main district kitchen, with no violations. Since the kitchens are not in use, and no routine was performed at this site, this report can be used in lieu of the State requirements.

Thank you
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
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<tbody>
<tr>
<td>KINGS COUNTY SPECIAL ED. - SHELLY BAIRD</td>
<td>(559) 280-8989</td>
<td>PR0003752</td>
<td>April 20, 2021</td>
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<tr>
<td>HANFORD ELEMENTARY SCHOOL DIST</td>
<td>NANCY OSBORNE</td>
<td>10/19/2024</td>
<td>Yatee Patel - REHS</td>
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RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [x]
Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

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