FOOD SAFETY EVALUATION REPORT

KINGS COUNTY - JUVENILE CENTER  
1450 FORUM DR  
COUNTY OF KINGS  
(559) 582-3211 Ext. 4205  
COUNTY OF KINGS  
93230  
SEMHar GEBRегZIABIHE

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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
[HSC 114161-114182 & 114257]  
Description/Corrective Action: The manual dishwasher was observed leaking water in to a bucket. Please have this fixed as soon as possible. The operator stated that he would have maintenance personnel fix this as soon as possible.

Violation: RESTROOM FACILITIES NOT MAINTAINED  
[HSC 114250 & 114276]  
Description/Corrective Action: The light bulb needs to be replaced in the restroom. Please do this as soon as possible.

General Comments:

Observations:

Hand washing stations were fully stocked with hot water, soap, and paper towels.

Restroom was fully stocked with hot water, soap, and paper towels.

The refrigeration unit was functioning properly and was below 41F.

All dry storage was well maintained, clean, and placed six inches above the ground.

The sanitizer for the mechanical dishwasher was 50 ppm (chlorine).

Overall this facility is in satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL  
Reinspection Required: ☐ Yes: ☐ No: X

Reinspection Date (on or after): N/A  
☐ Potential Food Safety All Star:

SEMHar GEBRегZIABIHE  
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KINGS COUNTY - JUVENILE CENTER</td>
<td>(559) 582-3211 Ext. 4205</td>
<td>PR0003569</td>
<td>October 25, 2021</td>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>1450 FORUM DR</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>COUNTY OF KINGS</td>
<td>Not Specified</td>
<td></td>
<td>Luis Flores - REHS</td>
</tr>
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Violation: None Noted

General Comments:

The monitored walk-in box cooler temperature was well below the State required temperature of 41 F. The unit was monitored holding at 36 F which is good.

The overall cafeteria area was observed in good operational condition. Of note, the facility staff restroom was observed with a substantial amount of water on the floor at both ends of the restroom (i.e. around the toilet and near the handwash sink). However, no water leak was observable after running the handwash sink and flushing of the commode. The water source could be present a result of general wash down of the floor as opposed to mopping.

RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL

Reinspection Required: □ Yes: □ No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By: Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

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<tr>
<td>KINGS COUNTY - JUVENILE CENTER</td>
<td>(559) 582-3211Ext. 4205</td>
<td>PR0003569</td>
<td>December 10, 2020</td>
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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:**

The facility was observed in satisfactory operational condition. The walk-in box cooler was observed holding a temperature of 38F.

Note: Food preparation does not occur at this facility. All served food is prepared at the Kings County Main Jail facility and is transported to K.C. Juvenile Hall. Hot foods when served are stored in an onsite hot holding unit.

**RESULTS OF EVALUATION:**

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Reinspection Required: No: ☑ Yes: ☐
Reinspection Date (on or after): N/A

[Signature]

Luis Flores - REHS
Agency Representative

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