



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	
LAKESIDE ELEMENTARY SCHOOL	9100 JERSEY AVE	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
LAKESIDE UNION ELEMENTARY SCHOOL DISTRICT	5595822868	61256	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	5/16/2025	Routine Inspection	PR0000643	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

Overall Inspection Comment:

Inspection on this date with Connie Berna. All refrigerators maintained a temperature of 41°F or below. Food was covered. The handwash sink was supplied with hot water, paper towels, and soap. Food in hot holding storage areas maintained a temperature of 135°F or above (hot dogs). Water at the kitchen sink reached a temperature above 120°F. The food prep area, floors, and drains were clean and free of debris. Food temperature logs were being maintained. Food was stored 6 inches above the ground. The food manager safety certificate expires November 18, 2027.

Menu for today:

Double Dogs
Fruit/Juice/Milk

Inspection conducted by Keith Jahnke REHS

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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INSPECTION REPORT

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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **5/16/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**



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Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			36520	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	5/8/2024	Routine Inspection	PR0000643	8/31/2024	

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Overall Inspection Comment:

Lunch today includes Mac n cheese , dinner rolls and salad bar which includes peaches and broccoli. Food was being stored in hot holding unit during the inspection. The hot holding temperature for Mac n Cheese in the hot holding box was noted above 135F. Temperature logs were noted and reviewed during the inspection. walk in refrigeration unit in the kitchen area to measured at 38F. The refrigeration unit which holds milk cartons and orange juice cartons was noted at 37F during the inspection. Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at 2 dishwash sink. This dishwash sink is also being used as the hanwash sink. All items in the dry storage area as well as the walk in refrigeration units noted to be stored atleast 6 inches above ground. Food Manager Certificate active and present on site. General cleanliness was observed.

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: **5/8/2024**

Phone: **559-584-1411**

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