



County of Kings - Department of Public Health  
Environmental Health Services Division  
330 Campus Drive Hanford, CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - www.countyofkings.com/ehs

**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> MONROE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000431	<b>DATE:</b> October 03, 2022
<b>FACILITY SITE ADDRESS:</b> 300 MONROE DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	<b>CERTIFIED FOOD MANAGER:</b> TAMMY MORRISON	<b>EXP DATE:</b> 3/16/2024	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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:**

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restroom was in satisfactory condition. Please ensure this is cleaned and maintained routinely.

A copy of the food safety procedures was available for review.

Temperature logs were available for review. All temperatures logged were appropriate.

Sanitizer bucket was at 200 ppm (ammonium).

The manual dishwasher was in satisfactory condition. The temperature on it reached 180F.

Today's lunch is cheesy pull apart, marinara sauce, apple sauce, and garbanzo beans.

Hot holding temperature for the cheesy pull apart was 155.4F.

All refrigeration units were functioning properly at 41F.

Overall this facility is in satisfactory condition.

Thank you for your time.

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



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<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	<b>CERTIFIED FOOD MANAGER:</b> TAMMY MORRISON	<b>EXP DATE:</b> 3/16/2024	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: \_\_\_\_\_

SEM HAR GEBREGZIABIHE

Agency Representative

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<b>FACILITY NAME:</b> MONROE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000431	<b>DATE:</b> May 24, 2022
<b>FACILITY SITE ADDRESS:</b> 300 MONROE DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	<b>CERTIFIED FOOD MANAGER:</b> TAMMY MORRISON	<b>EXP DATE:</b> 3/16/2024	<b>INSPECTOR:</b> Evelyn Elizalde

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 following was observed during today's routine inspection:  
All hot holding units were at 135 F.  
All cold holding units were at 41 F.  
Three compartment sink had hot water at 120 F.  
Facility has an active food managers certification and keeps daily logs of food temperatures.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Mayra Zoiguera*

Received By:

*Evelyn Elizalde*

Agency Representative

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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> MONROE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 585-3620	<b>RECORD ID#:</b> PR0000431	<b>DATE:</b> December 01, 2021
<b>FACILITY SITE ADDRESS:</b> 300 MONROE DR	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> HANFORD ELEMENTARY SCHOOL DIST FOOD SERVICE	<b>CERTIFIED FOOD MANAGER:</b> TAMMY MORRISON	<b>EXP DATE:</b> 3/16/2024	<b>INSPECTOR:</b> 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: None Noted

**General Comments:**

Today's menu:  
 Cheesy roll-up (151F), carrots, apple sauce and raisins.  
 Milk cases and refrigeration units were monitored below 41F.  
 Final rinse cycle for the dishwasher was observed at 183F.  
 Sanitizer level for the wash cloths was at 200 ppm ammonia base sanitizer.  
 The hand washing station had soap, paper towels and hot water available.  
 Overall the facility was observed clean and organized.  
 Thank you!

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> N/A
	<input type="checkbox"/> Potential Food Safety All Star:

Received By:

*Liliana Stransky - REHS*

Agency Representative

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