

### **Restaurant Bakery Permit Inspection Report**

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411
Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

# INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name Facility Name		Facility Address			City/State			Zip Code
LEE RICHMOND SCHOOL 939 KA		ATIE HAMMOND LN		HANFORD, CA			93230	
Owner/Operator		Facility Phone No.	Inspect	nspection ID		Inspection Result		
			33956	33956		Pass		
Inspector Name	Inspection Date	Purpose of Inspection	•	Permit License		Э	Expiration Date	
Chaitanya Patel	4/8/2024	Routine Inspection		PR0	000661		8/31	/2024

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:**

Lunch today includes Chicken Strips, baked beans, carrots and fruit medley.

Food is prepared off site and delivered to this facilty in hot holding units. Food was being stored in hot holding boxes during the inspection. The hot holding temperature for chicken strips and baked beans was noted above 135F.

Temperature logs were noted. Maintain daily records of temperature logs.

Refrigeration unit in the kitchen area to measured at 38F. The Refrigeration units holding Orange juice, milk and apple juice noted at 35F.

Handwash sink stocked with paper towels and soap. There is only one handwash sink used for restroom as well as kitchen area. The handwash sink is located in thw back of the kitchen but not inside the restroom. Recommend installing another handwashing sink closer to food holding areas.

Running hot water measured above 120°F at dishwash sinks.

All items in the dry storage area 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.



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# Received By: Inspected By: Inspector Name: Chaitanya Patel Title: Environmental Health Officer I Date: 4/8/2024 Phone: 559-584-1411 Email: Chaitanya.Patel@co.kings.ca.us



### **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: LEE RICHMOND SCHOOL	<b>BUSINESS PHONE:</b> (559) 585-3620	RECORD ID#: PR0000661	<b>DATE:</b> October 04, 2022
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: CONNIE CASAREZ	<b>EXP DATE:</b> 3/16/2024	INSPECTOR: SEMHAR 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:

Today's lunch is Tostada bowls with shredded cheese, and tomatoes. Salad, mandarins, and jicama.

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

Restrooms were fully stocked with hot water, soap, and paper towels.

Hot holding temperature for turkey meat was 166.1F.

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

All refrigeration units were functioning properly at 37.4F.

Temperature logs were available for review.

Overall this facility was observed in good condition.

Please contact the department should you have any questions.

Thank you for your time.

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

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RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Re	
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