

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
FRONTIER ELEMENTARY	(559) 585-2430Ext. 4301	PR0007501	February 02, 2023
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1854 N MUSTANG DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
PIONEER UNION ESD	Eva Herrera	2/3/2027	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:

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

Today's lunch is tator tots, chicken nuggets, fruits, and vegetables.

Sanitizer buckets were at 200 ppm (QAC).

All refrigeration units were functioning properly at 41F.

Dry storage area was well maintained, with food items placed a minimum of 6 inches above the ground.

Hot holding units containing chicken nuggets and tator tots was functioning properly well above 140F.

Overall the facility was observed in good condition, please contact the department should you have any questions.

Thank you for your time.

				Reinspection Required: Yes:	No: X	
RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A	
				Potential Food Safe	ety All Star:	
SI	_					-
			SI	EMHAR GEBREGZIABIHE		
Received By:				Agency Representative		



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Violation: None Noted

General Comments:

Observations:

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Today's lunch is tator tots, chicken nuggets, fruits, and vegetables.

Sanitizer buckets were at 200 ppm (QAC).

All refrigeration units were functioning properly at 41F.

Dry storage area was well maintained, with food items placed a minimum of 6 inches above the ground.

Hot holding units containing chicken nuggets and tator tots was functioning properly well above 140F.

Overall the facility was observed in good condition, please contact the department should you have any questions.

Thank you for your time.

				Reinspection Required: Yes:	No: X	
RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A	
				Potential Food Safe	ety All Star:	
SI	_					-
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Received By:				Agency Representative		



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
FRONTIER ELEMENTARY	(559) 585-2430Ext. 4301	PR0007501	September 21, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1854 N MUSTANG DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
PIONEER UNION ESD	Eva Herrera	2/3/2027	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:

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

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

Facility was observed clean, well maintained, and organized.

All dry storage was observed six inches above the ground.

Today's lunch is fried chicken, mash potatoes, peas, carrots, corn, and apples.

All hot holding temperatures were above 135F.

All refrigeration units were functioning properly at 41F.

Sanitizer buckets and were at 200 ppm (ammonium).

Overall this facility is in satisfactory condition.

Thank you for your time.



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
FRONTIER ELEMENTARY	(559) 585-2430Ext. 4301	PR0007501	September 21, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1854 N MUSTANG DR	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
PIONEER UNION ESD	Eva Herrera	2/3/2027	SEMHAR GEBREGZIABIHE
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RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Re	
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Da	
RESULTS OF EVALUATION: X PASS INEE		Reinspection Da	ate (on or after): N/A