



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

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

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



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

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

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

adnc

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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



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

FACILITY NAME: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: May 19, 2022
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: CONNIE CASAREZ	EXP DATE: 3/16/2024	INSPECTOR: 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 sink was fully stocked with hot water, soap, and paper towels.

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

Refrigeration units were functioning properly at 41F and below.

Hot holding temperature for hot dogs was 135 and above.

Hot water was available in the three compartment sink.

Overall this facility is in satisfactory condition.

Thank you for your time.

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



 Received By:

SEM HAR GEBREGZIABIHE

 Agency Representative

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



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

FACILITY NAME: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: October 15, 2021
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: CONNIE CASAREZ	EXP DATE: 3/16/2024	INSPECTOR: 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:

The following observations were made today:

- 2) Refrigeration units were observed below 39F.
- 3) Hot holding temperature for the pasta and meat was noted at 202F.
- 4) Final rinse temperature for the dishwasher was noted at 189F.
- 5) The employee restroom was observed clean with a fully stocked hand washing station.
- 6) Food temperature logs for the day were completed.

Thank you!

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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



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

FACILITY NAME: LEE RICHMOND SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0000661	DATE: June 03, 2021
FACILITY SITE ADDRESS: 939 KATIE HAMMOND LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Maribel Garcia	EXP DATE: 5/16/2020	INSPECTOR: 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:

As part of the Covid pandemic response, all Hanford Elementary Schools are practicing modified food services and meal distribution plans for their students. The School District's main kitchen daily delivers hot food items and pre-packaged cold foods to each school site using warmer units and ice chests to maintain and transport food items at safe temperatures.

At each school site, meals are individually bagged and distributed to the students to take home since there are no dining options on campus. Food tables are set-up at outdoor stations where students pick-up their meals, and the distribution period lasts approximately 30 minutes.

Although a routine inspection was not conducted at Lee Richmond School, the current food safety practices have been evaluated by department staff at different school sites, and these were found to be appropriate and in accordance with state guidelines to minimize the spread of Covid.

We anticipate resuming all in-person inspections in the fall of 2021. Please retain a copy of this report for your records and contact the Department at 559-584-1411 if you have any questions.

Thank you!

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

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