

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 Address | | | | City/State | | | Zip Code |
|---|-----------------|------------------|-----------------------|--------|----------------|-------------|-------------------|-----------|----------|
| KIT CARSON UNION ELEMENTARY SCHOOL DISTRICT | | 9895 7TH AVE | | | | HANFORD, CA | | | 93230 |
| Owner/Operator | | | Facility Phone No. | Inspec | ction ID | | Inspection Result | | |
| | | | | 31776 | | | Pass | | |
| Inspector Name | Inspection Date | | Purpose of Inspection | | Permit License | | e Expiration Date | | |
| Chaitanya Patel | 3/8/2024 | | Routine Inspection | | PR0 | PR0000657 | | 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 grilled chicken, macaroni and mix veggies. Food was being served during the inspection. Thd hot holding temperature for Chicken, macaroni and mixed vegetables was noted above 135F.

Temperature logs were up to date and stored in a binder at site.

refrigeration unit in the kitchen area to measured at 38F. The walk in refrigeration unit was noted at 39F during the inspection. Milk cartons refrigeration units were at 37°F.

Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at the handwash and 2 separate dishwash sinks.

Chlorine is used for Sanitization. chlorine concentration measured above 100 PPM.

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: | | | | | |
| ONT | | | | | | |

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I

Date: 3/8/2024

Phone: 559-584-1411

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



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| Owner/Operator | | | Facility Phone No. | Inspec | tion IE |) | Inspection Result | | |
| | | | | 25517 | | | Pass | | |
| Inspector Name | Inspection Date | | Purpose of Inspection | | Permit License | | Expiration Date | | |
| Chaitanya Patel | 11/28/2023 | | Routine Inspection | spection | | PR0000657 | | 8/31/2024 | |

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NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

Inspection was conducted, and following was observed.

Lunch today includes fish sticks, rice pilaf and mandarins. Fish sticks and rice were bring prepped when Inspection was being conducted. Ocen temperature for hot food prep was at 275F.

Temperature logs were up to date and stored in a binder at site.

refrigeration unit in the kitchen area to measured at 38F. The walk in refrigeration unit were being stocked during the inspection. Milk cartons were at 37°F.

Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at the handwash and 2 separate dishwash sinks.

Chlorine is used for Sanitization. chlorine concentration measured above 100 PPM.

email - jwright@kitcarsonschool.com

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: | | | | |
| AA | CHAM | | | | |
| | Inspector Name: Chaitanya Patel | | | | |
| | Title: Environmental Health Officer I | | | | |
| | Date: 11/28/2023 | | | | |
| | Phone: 559-584-1411 | | | | |
| | Email: Chaitanya.Patel@co.kings.ca.us | | | | |
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