



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: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: October 05, 2022
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: NAOMI GAFFNEY	EXP DATE: 3/14/2025	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 baked chicken, steamed corn, garden salad, garbanzo beans, fresh apples, cranberries, milk, and crackers.

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

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

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

Of note, during the time of inspection food preparation did not begin. The operator just arrived and began to set up for the day.

The three compartment sink was in satisfactory condition and had hot water.

No signs of pests were found during today's inspection.

Overall this facility is in satisfactory 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: <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:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: November 02, 2021
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: NAOMI GAFFNEY	EXP DATE: 3/14/2025	INSPECTOR: Yatee Patel - REHS

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Violation: None Noted

General Comments:

Menu: Packaged pizza, salad and marinara sauce.

Observed temperature logs that are monitored and noted upon arrival of the foods from the main district kitchen.

Hand washing station was fully stocked.

The dish washer was at a temperature of 180F final rinse.

Limited food is prepped at the kitchen.

Over all facility was in good condition.

The milk deli units were at 38F. No shared tablets currently in place.

Thank you

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	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Yatee Patel - REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOSEPH SIMAS ELEMENTARY	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0005619	DATE: April 20, 2021
FACILITY SITE ADDRESS: 1875 N FITZGERALD LN	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: NAOMI GAFFNEY	EXP DATE: 10/3/2020	INSPECTOR: Yatee Patel - 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:

Due to Covid, the Hanford Elementary Schools have modified the school food services. The Hanford Elementary School District Main Kitchen warms up a hot food item and delivers it along with other cold holding pre-packaged foods to each site prior to school lunch pick up hours. The school stores the cold holding foods in the cooler boxes until it is bagged individually for the children to take home. The hot foods are held hot in the hot warming units and placed inside each bag right before the bags are distributed. The time each site receives the food items and are bagged and distributed is no more than 30 minutes on average.

Tablets are set up outside at various locations of the school campus for children to pick up the individual bagged food items to take home.

No lunches are eaten at the school.

Bagged items include, but not limited to, are whole fruit cups, juice boxes, dry ready-to-eat foods such as cereal and granola bars and one hot holding item.

No bare hand contact is practiced, and due to Covid the tables are set up as such that there is social distancing and requires all students to have a face covering.

This department performed routine inspections on a few campuses to evaluate the set-up and determined the process to be safe and efficient. The department also performed a routine inspection of the main district kitchen, with no violations. Since the kitchens are not in use, and no routine was performed at this site, this report can be used in lieu of the State requirements.

Thank you

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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