



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: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: October 03, 2022
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Alma M Pina	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The hand washing sink adjacent to the fire extinguisher was observed with only hot water and no cold water. Please ensure maintenance personnel looks into this matter as soon as possible.

General Comments:

Observations:

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

Cheesy pull aparts, garden salad, Garbanzo beans, applesauce, and cranberries.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Restrooms were in good condition.

Employees were all practicing safe food handling by washing their hands regularly, wearing gloves and changing them when changing tasks, etc.

All dry storage was well maintained, clean, and organized.

Temperature logs were available for review.

Of note, the operator, Alma stated one of the milk refrigerators was not functioning and a work order was filled out. She stated the unit was already empty and is not in use.

Overall this facility is in satisfactory condition.

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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Alma M Pina

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: May 19, 2022
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Earl Conro	EXP DATE: 3/14/2025	INSPECTOR: Evelyn Elizalde

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 were observed during today's routine inspection:

- All food in hot holding units was at 135 F.
- Hand wash sink had hot water, paper towels and soap.
- All refrigeration units were at 41 F.
- Three compartment sink water temperature was at 120 F.
- Dry storage area was clean and all food was stored above 6 inches.
- No violations observed.

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:

Evelyn Elizalde

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: October 14, 2021
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Earl Conro	EXP DATE: 3/14/2025	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:

- * The hand washing station had hand soap, paper towels and hot water at the tap.
- * Ground beef was noted at 157F and cheese was observed at 42F.
- * Milk refrigeration units and the large reach-in unit in the kitchen were observed below 41F.
- * The final rinse cycle for the dishwasher was noted at 181F.
- * The temperature log for the day was observed complete with proper temperature for the hot and cold foods.
- * Overall facility was observed well maintained.

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