

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
ROOSEVELT ELEMENTARY	(559) 585-3620	PR0000611	October 07, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
807 W DAVIS ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD ELEMENTARY SCHOOL DIST	Norma Navarrete Navarro	2/12/2027	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 sink was fully stocked with hot water, soap, and paper towels.

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

The manual dishwasher was in satisfactory condition.

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

Today's lunch is orange chicken, with rice, fruits, and vegetables.

All refrigeration units were functioning properly at 41F and below.

Employees were observed practicing safe food handling by washing their hands frequently and wearing gloves.

Floors, walls, and other surfaces were observed clean.

Sanitizer buckets were at 200 ppm (ammonium).

Overall this facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.



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FACILITY SITE ADDRESS: 807 W DAVIS ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION		
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Norma Navarrete Navarro	EXP DATE: 2/12/2027	INSPECTOR: 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.					
		Reinspection Re	equired: Yes: No: X		
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Re			
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT SAIL	Reinspection Da			
		Reinspection Da	ate (on or after): N/A otential Food Safety All Star:		



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
ROOSEVELT ELEMENTARY	(559) 585-3620	PR0000611	March 31, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
807 W DAVIS ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD ELEMENTARY SCHOOL DIST	Norma Navarrete Navarro	2/12/2027	SEMHAR GEBREGZIABIHE

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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

The manual dishwasher sanitizer level was at 0ppm (QAC). Please refrain from using this unit until the sanitizer can be replenished, and use the sink instead.

[HSC 114095-114099.5 & 114101-114119]

General Comments:

Description/Corrective Action:

Observations:

The refrigeration unit was functioning properly at 37.2F.

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

Restroom was well maintained, clean, and organized.

Sanitizer buckets levels (chlorine) was 100 ppm.

Employees were practicing safe food handling by washing their hands frequently and when necessary.

Hot holding temperature for the beef teriyaki was 147.1F.

Hot holding temperature for the rice was 152.3F.

Cold holding temperature for the salad was 39.1F.

Temperature logs were available for review.

This facility was well maintained, clean, and organized.

As a reminder please do not use the manual dishwasher until sanitizer is available.



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