

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EARL F JOHNSON SCHOOL	(559) 582-4409	PR0003773	October 12, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1201 N DOUTY ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE :	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	Emily S Correa	11/10/2026	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 stations were 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.

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

Hot holding temperature for Turkey, gravy, mashed potatoes, apples, carrots, and choice of milk.

Hot holding temperature for turkey, mashed potatoes, and gravy was 153.9F.

Overall the facility was observed in satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION:	X PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Required: Yes: No: X Reinspection Date (on or after): N/A
				Potential Food Safety All Star:
Dn	25		SI	EMHAR GEBREGZIABIHE
Received By:				Agency Representative

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EARL F JOHNSON SCHOOL	(559) 582-4409	PR0003773	May 02, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1201 N DOUTY ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	Emily S Correa	11/10/2026	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action:

The sanitizer bucket and three compartment sink was noted below 100 ppm (chlorine). Please be sure to regularly change out the sanitizer for proper sanitation of utensils and equipment.

General Comments:

Routine Inspection:

Three compartment sink was fully stocked with hot water, soap, and paper towels.

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

Today's lunch will be tator tot nachos. The operator stated that the lunch for today is heated up and little to no food prep is involved. Hot holding temperature for the beef was 206.9F.

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

All freezer units were functioning properly at 0F and below.

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

Temperature logs were available for review.

Overall this facility is in satisfactory condition.

		_	Reinspection Required: Yes:	No: X
RESULTS OF EVALUATION:	X PASS NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):	N/A
			Potential Food Safet	y All Star:
In	1 Cm	Si	EMHAR GEBREGZIABIHE	
Received By:			Agency Representative	

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

[HSC 114095-114099.5 & 114101-114119]



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EARL F JOHNSON SCHOOL	(559) 582-4409	PR0003773	October 13, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1201 N DOUTY ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	MEAGHAN FELEPPA	5/9/2022	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:

Chicken stripes (originally frozen) were re-heated at over 170F.

Cold holding units were below 41F.

Hand washing station and 3 compartment sink were noted fully stocked.

All foods are pre-cooked and warmed in the warmer before serving.

Temperature logs were filled in.

Thank you

		_	Reinspection Required:	Yes:	No: X
RESULTS OF EVALUATION:	X PASS NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after	er):	N/A
			Potential Food	Safety All S	Star:
- Day	0G		Yatee Patel - REHS		

Received By:

Agency Representative



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
EARL F JOHNSON SCHOOL	(559) 582-4409	PR0003773	April 22, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1201 N DOUTY ST	HANFORD	93230	PUBLIC INFORMATION/EDUCATIOI
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	MEAGHAN FELEPPA	5/9/2022	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:

Due to the ongoing Covid pandemic, food service staff from the Hanford Joint Union High School District, has opted to postpone the in-person food safety evaluations for the Spring semester of 2021, and resume inspections until the Fall of 2021.

The school district continues to operate under Covid protocols taking all necessary precautions to minimize the risk of exposure to their staff and students. The district also continues to distribute pre-packaged meals for students to take home with no dining options on campus.

Please retain a copy of this report as your written proof explaining why Earl F Johnson School was not inspected during the Spring semester of 2021, and contact our Department at 559-584-1411 if you have any questions.

				Reinspection Required:	Yes:	No: X
RESULTS OF EVALUATION:	PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after):		N/A
				Potential Food Safety All Star:		Star: