

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
WOODROW WILSON	(559) 585-3620	PR0000203	October 07, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
601 W FLORINDA ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD ELEMENTARY SCHOOL DIST	Waive Maze	3/14/2025	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 station was fully stocked with hot water, soap, and paper towels.

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

Today's lunch is spaghetti with popcorn chicken, all american cheeseburger, peanut butter and jelly with yogurt and elf graham, baked potato wedges, salad, fruit, vegetables. Breakfast options were maple snack'n waffles, applesauce, orange juice, apple juice, and choice of milk.

All hot holding units were functioning properly well above 135F.

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

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

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

Overall this facility is in excellent condition.

Thank you for your time.

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



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OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Waive Maze	EXP DATE: 3/14/2025	INSPECTOR: SEMHAR GEBREGZIABIHE			
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		Reinspection Re	equired: Yes: No: X			
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Da				
~						
Vin	L.	SEMHAR GEBRE	GZIABIHE			

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
WOODROW WILSON	(559) 585-3620	PR0000203	April 20, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
601 W FLORINDA ST	HANFORD	93230	PUBLIC INFORMATION/EDUCATIOI
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD ELEMENTARY SCHOOL DIST	GINA WIBETO	10/3/2020	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 NEEL		Reinspection Re					
		Reinspection Date (on or after): N/A Potential Food Safety All Star:					