

County of Kings - Department of Public Health

Environmental Health Serivces 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: THE HANFORD SENIOR CENTER / VETERAN'S HALL	BUSINESS PHONE: (559) 585-2525	RECORD ID#: PR0008981	DATE: February 14, 2022	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
401 N IRWIN ST	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME: CITY OF HANFORD PARKS AND RECREATION	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: SEMHAR GEBREGZIABIHE	
The items (if any) listed below identify the violation(s) that must l One reinspection will be conducted (if needed) at no charge. A s		-		
Violation: None Noted				
General Comments:				
-Routine Inspection-				
Both hand washing sinks were supplied with soap	paper towels, and hot water.			
All dry storage was well organized, clean, and six	nches above the ground.			
At the time of inspection a senior event was held. Refrigeration units were 41F and below. Freezer u		during this event.		
Ice machine was not used and was turned off. Ple	ase clean this before using it ag	gain.		
Overall well maintained facility.				
Thank you for your time.				
		Reinspection	Required: Yes: No: X	
RESULTS OF EVALUATION: X PASS NE	EDS IMPROVEMENT I	FAIL Reinspection	Date (on or after): N/A	
			Potential Food Safety All Star:	
X INI				
		SEMHAR GEBREGZIABIHE		
Received By:		Agency Representative		

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



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FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:	
THE HANFORD SENIOR CENTER / VETERAN'S HALL	(559) 585-2525	PR0008981	May 03, 2021	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
401 N IRWIN ST	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
CITY OF HANFORD PARKS AND RECREATION	Not Specified		Yatee Patel - REHS	
The items (if any) listed below identify the violation(s) that must b One reinspection will be conducted (if needed) at no charge. A se	•	-		
Violation: None Noted				
General Comments:				
The facility is now primariliy used by the Veterans of	club.			
The cold holding units were at 39F and are only us	ed to store minimum persona	l items of the club and th	ne members.	
The hood was functional at the time of the inspection	on.			
The hand washing station was observed fully stock	ed.			
No food prep occurs at this facility. The members be re-heating and serving.	ring ready to eat foods and th	ne facility is used mainly	for storage or	
Thank you				
		Reinspection F	Required: Yes:	No: X
RESULTS OF EVALUATION: X PASS NEI	EDS IMPROVEMENT	FAIL Reinspection [Date (on or after):	N/A
		_	Potential Food Safety All S	
			Potential I dod Salety All S	otai.
In				
			PENG	
		Yatee Patel -	- REHS	_
Received By:		Agency Representative		

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FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
THE HANFORD SENIOR CENTER / VETERAN'S HALL	(559) 585-2525	PR0008981	October 09, 2020
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
401 N IRWIN ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
CITY OF HANFORD PARKS AND RECREATION	Not Specified		Susan Lee-Yang - REHS
One reinspection will be conducted (if needed) at no charge. A s Violation: None Noted	ervice fee is assessed for each additional re	inspection required.	
General Comments: Due to the current COVID-19 pandemic, the facility	y is not utilizing or renting out its kitch	nen and facility.	
Please contact this office when operation resumes	so a routine inspection can occur.		
A copy of this report will be emailed to the operato	r. Please contact our office at 559-58	34-1411 if there a	re any questions.
RESULTS OF EVALUATION: PASS NE	EDS IMPROVEMENT FAIL	Reinspection F	Required: Yes: No: X Date (on or after): N/A
			Potential Food Safety All Star:
		Susan	Lee-Yang - REHS
Received By:		Agen	cy Representative

NOTE: This report must be made available to the public on request 10:48 AM