

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: HANFORD HIGH SCHOOL	BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000205	<b>DATE:</b> October 04, 2022	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
120 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	ELIZABETH ESTRADA	3/26/2026	SEMHAR GEBREGZIABIHE	
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser				
Violation: None Noted				
General Comments:				
Observations:				
Hand washing station was fully stocked with hot wat	er, soap, and paper towels.			
Restrooms were fully stocked with hot water, soap, a	and paper towels.			
All refrigeration units were functioning properly at 41	F and above.			
All freezer units were functioning properly at 0F and	below.			
Today's lunch is spicy chicken and french fries.				
Hot holding temperatures for each hot holding unit w	vas well above 135F.			
All dry storage was well maintained, clean, and plac	ed at least six inches above the gr	ound.		
Overall this facility was observed in satisfactory con-	dition. Please contact the departme	ent should you ha	ve any questions.	
Thank you for your time.				
		Reinspection F	Required: Yes: No: X	
RESULTS OF EVALUATION: X PASS NEE	OS IMPROVEMENT FAIL	Reinspection I	Date (on or after): N/A	
			Potential Food Safety All Star:	
		•		
2 Estade		SEMHAR GEBRI	EGZIARIHE	
Received By:		Agency Representative		
NOTE: This report r				

DAFZFWE5L 4:35 PM Page 1 of 1



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:	BUSINESS PHONE:	RECORD ID#:	DATE:	
HANFORD HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000205	June 02, 2022	
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:	
120 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION	
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:	
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	ELIZABETH ESTRADA	3/26/2026	Evelyn Elizalde	
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser	• • • • • • • • • • • • • • • • • • • •			
Violation: None Noted				
General Comments:				
The following was observed during today's inspection	n:			
Sinks had hot water, paper towels and soap. All cold holding units were at 41 F. Dry storage area had food stored 6 inches above graded Hot holding units were at 135 F. Ice machine was clean and free of debris.	ound and was clean.			
		Reinspection Re	equired: Yes:	No: X
RESULTS OF EVALUATION: X PASS NEE	DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after):	N/A
		Potential Food Safety All Star:		Star:
Victoria Magana		Evelyn Elize		_
Received By:		Agency Represe	entative	

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



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:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000205	December 16, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
120 E GRANGEVILLE BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	ELIZABETH ESTRADA	3/26/2026	Yatee Patel - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A so			
Violation: FOODS & EQUIPMENT NOT PROTECT	ED FROM CONTAMINATION	[HS	C 113980, 114025-114027]
			-
	ght fixers not covered with light nields to prevent cross contami		age area. Please
General Comments:			
Observation:			
Hand washing station was stocked and the water v	vas at the appropriate temperat	ure.	
Cold holding units were observed at 41F or lower, today's inspection.	and the hot units where the bur	ritos were held was at	above 135F during
Dry storage foods were cleanly stocked and well o	rganized and above 6 inches of	f the floor.	
Observed sanitizer level at 100 ppm of chlorine co	ncentration.		
		Reinspection F	Required: Yes: No: X
RESULTS OF EVALUATION: X PASS NE	EDS IMPROVEMENT F	Reinspection I	Date (on or after): N/A
			Potential Food Safety All Star:
			oternal rood Galety All Gtar.
World Potrada			
		Yatee Patel -	REHS
Received By:	_	Agency Repres	sentative

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

DAUJQQEO2 11:12 AM Page 1 of 1



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:	BUSINESS PHONE:	RECORD ID#:	DATE:		
HANFORD HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000205	April 22, 2021		
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:		
120 E GRANGEVILLE BLVD	HANFORD	93230	PUBLIC INFORMATION/EDUCATION		
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:		
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	ELIZABETH ESTRADA	4/27/2021	Liliana Stransky - REHS		
One reinspection will be conducted (if needed) at no charge. A s	ervice fee is assessed for each additional rei	inspection required.			
Violation: None Noted					
General Comments:					
Due to the ongoing Covid pandemic, food service postpone the in-person food safety evaluations for 2021.	· · · · · · · · · · · · · · · · · · ·	•	•		
The school district continues to operate under Covexposure to their staff and students. The district a home with no dining options on campus.					
Please retain a copy of this report as your written proof explaining why the Hanford High School was not inspected during the Spring semester of 2021, and contact our Department at 559-584-1411 if you have any questions.					
	_	Reinspection R	equired: Yes: No: X		
RESULTS OF EVALUATION: PASS NE	EDS IMPROVEMENT FAIL	Reinspection D	ate (on or after): N/A		
		_II	Potential Food Safety All Star:		

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

A:10 PM

Page 1 of 1