

FOOD SAFETY EVALUATION REPORT

		BUSINESS PHONE: (559) 583-5901Ext. 3112	RECORD ID#: PR0000187	DATE: October 07, 2022		
FACILITY SITE ADDRESS: 1150 W LACEY BLVD		CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION		
OWNER NAME: HANFORD JOINT UNION HIGH SCHOOL DISTRICT		CERTIFIED FOOD MANAGER: Kimberly Duncan	EXP DATE: 10/1/2024	INSPECTOR: SEMHAR GEBREGZIABIHE		
ne items (if any) listed below identify the violati ne reinspection will be conducted (if needed) a	· · /	, , ,				
Violation: IMPROPER CLEANING O	F UTENSILS AN	ND EQUIPMENT	[HSC 114	095-114099.5 & 114101-114119]		
Description/Corrective Action:	Observed the sanitizer buckets neat the three compartment sink to be at 0 ppm (chlorine). Please ensure an employee rectifies this asap and adjusts the sanitizer level to 100 ppm.					
Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT			[HSC	[HSC 114161-114182 & 114257]		
Description/Corrective Action: Observed empty cans and bottles to be stored in the dry storage room on the racks next to clean utensils. Please designate a space to store trash and recyclables to prevent cross contamination.						
	Observed a broken down cardboard box placed at the bottom of the cold holding unit in the snack bar area. The operator stated this was used so that the salads stored at bottom would not freeze. Please replace the cardboard box with a smooth, easily cleanable, non absorbent material; to prevent food build up and pest attraction.					

General Comments:

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



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FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD WEST HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000187	October 07, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1150 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	Kimberly Duncan	10/1/2024	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.

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 mac n cheese, with a fried chicken drum stick, and salad. Tornadoes, choice of milk, and fruit were also available during break.

All hot holding units were functioning properly and were holding temperatures 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 was placed six inches above the ground.

Employees were practicing safe food handling by washing their hands when changing tasks to prevent cross contamination.

The snack bar was observed in satisfactory condition.

Overall the facility was observed in satisfactory condition.

Thank you for your time.

ESULTS OF EVALUATION	X PASS		FAIL	Reinspection Required: Yes: No: No: Reinspection Date (on or after): N/A Potential Food Safety All Star:	
Received By:		SEMHAR GEBREGZIABIHE Agency Representative			
ДАХСУІМКЗ	NOTE: T	nis report must be made avai	lable to the pu	blic on request	



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD WEST HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000187	December 08, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1150 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	Kimberly Duncan	10/1/2024	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:

Menu: Hamburgers, burritos, domino pizza, pre-made salad and chips.

The hamburgers that were inside the oven and wrapped for students were held at 160F.

The hand washing stations were fully stocked inside the kitchen and the snack bar area. Observed an employee wash hands correctly, thank you!

The 3 compartment sink was observed with sanitizer water at 100ppm of chlorine concentration.

All cold holding units were below 41F.

The pizza, upon arrival, is held in the hot holding warmer units.

Overall the kitchen and the snack bar was observed well kept.

Thank you

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HANFORD WEST HIGH SCHOOL	(559) 583-5901Ext. 3112	PR0000187	April 22, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1150 W LACEY BLVD	HANFORD	93230	PUBLIC INFORMATION/EDUCATIOI
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
HANFORD JOINT UNION HIGH SCHOOL DISTRICT	Kimberly Duncan	10/1/2024	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 Hanford West 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 Required:	Yes:	No: X
RESULTS OF EVALUATION:	PASS	NEEDS IMPROVEMENT	FAIL	Reinspection Date (on or after): N/		N/A
				Potential Food Safety All Star:		