



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State	Zip Code
JOHN F KENNEDY SCHOOL		1000 E FLORINDA ST		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			34396	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	4/12/2024	Routine Inspection	PR0003711	8/31/2024	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

Lunch today includes Burritos, Chicken Drumsticks, Spicy Chicken Patties, tater tots, salad bar and fruits. Food was being prepared and stored in hot holding boxes during the inspection. Burritos were ready to be served and stored in a hot holding reach in box on the cafeteria serving floor. Tater tot's were stored in a hot holding display case. The hot holding temperature for burritos and tater tot's was noted above 135F. Temperature for cut apples, cucumbers and Oranges were noted below 41F in the salad bar of the serving area. Temperature logs were noted in a binder. Reviewed during inspection. Maintain daily records of temperature logs. Refrigeration unit in the kitchen area to measured at 38F. Refrigeration unit holding milk box and apple juice were noted at 36 F. Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at 2 dishwash sinks. QAT method of sanitizing is used. Sanitizer bucket noted above 100 PPM. All items in the dry storage area stored atleast 6 inches above ground. Food Manager Certificate active and present on site. General cleanliness was observed.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/12/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JOHN F KENNEDY SCHOOL	BUSINESS PHONE: (559) 585-3620	RECORD ID#: PR0003711	DATE: October 04, 2022
FACILITY SITE ADDRESS: 1000 E FLORINDA ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: BARBARA J CHASMAR	EXP DATE: 3/15/2025	INSPECTOR: SEM HAR 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 [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed mildew accumulation in the ice machine. Please ensure this is cleaned and maintained regularly to prevent cross contamination.

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 mac and cheese, tamales, and spicy chicken burgers.

Hot holding temperatures for all lunch menu items was well above 135F.

All refrigeration units was functioning properly at 41F.

Freezer unit was functioning properly at 0F.

Dry storage area was in satisfactory condition, with all items placed at least six inches above the ground.

Employees were observed practicing safe food handling by washing their hands before returning to work and in between tasks.

Overall this facility was observed in good condition. Please contact the department should you have any questions

Thank you for your time.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By: _____

SEM HAR GEBREGZIABIHE

Agency Representative

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