



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
MARTIN LUTHER KING SCHOOL		820 HUME AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			34177	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	4/10/2024	Routine Inspection	PR0003709	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:

No food is prepared at this facility. All hot serving foods arrive pre cooked in a hot holding case.
Lunch today includes grilled cheese ,cold salads including lettuce and broccoli, and fruits including Apples and Canned pre cut oranges.
Food was being stored in hot holding boxes during the inspection. The hot holding temperature for grilled cheese was noted above 135F.
Temperature logs were noted and reviewed.
refrigeration unit in the kitchen area to measured at 38F. Reach in refrigeration units on the cafeteria floor containing milk boxes and juice boxes noted below 41F.
Handwash sink stocked with paper towels and soap and running hot water above 100F. Running hot water measured above 120°F dishwash sinks.
All items in the dry storage area as well as the walk in refrigeration units noted to be 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: **4/10/2024**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MARTIN LUTHER KING SCHOOL	BUSINESS PHONE: (559) 585-2232	RECORD ID#: PR0003709	DATE: January 31, 2023
FACILITY SITE ADDRESS: 820 HUME AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HANFORD ELEMENTARY SCHOOL DIST	CERTIFIED FOOD MANAGER: Alma M Pina	EXP DATE: 3/14/2025	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: The sanitizer for the dish washing unit was observed at 0 ppm. Please refill the unit with more sanitizer as soon as possible for proper sanitation practice.

General Comments:

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were in satisfactory condition.

Today's lunch is chicken fajitas, fruits, and vegetables.

Employees were observed practicing safe food handling.

Dry storage area was observed in good condition with all items placed a minimum of six inches above the ground.

Overall the facility was observed in satisfactory condition.

Please contact the department should you have any questions.

Thank you for your time.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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