



County of Kings - Department of Public Health

Environmental Health Services 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 FIRST BAPTIST CHURCH	BUSINESS PHONE: (559) 584-6644	RECORD ID#: PR0007680	DATE: September 20, 2022
FACILITY SITE ADDRESS: 9125 13 1/2 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LINDA BARNHART/MEMBER	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Evelyn Elizalde

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:

The following was observed during today's inspection:

The three compartment sink had hot water at 120 F.
Refrigeration units were below 41 F.
Hand wash stations had hot water, paper towels and soap.
Sanitizer (chlorine) was available at the facility.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

G. Law

Received By:

Evelyn Elizalde

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD FIRST BAPTIST CHURCH	BUSINESS PHONE: (559) 584-6644	RECORD ID#: PR0007680	DATE: January 18, 2022
FACILITY SITE ADDRESS: 9125 13 1/2 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LINDA BARNHART/MEMBER	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: None Noted

General Comments:

Observation:

All refrigerators were well organized and holding temperatures were at 41 F.

Dry storage was well organized, six inches above the floor, and clean.

Bathrooms were supplied with hot water, paper towels, and soap.

The facility was preparing for a dinner later in the day, but food preparation did not start yet.

Freezers were well maintained and below freezing.

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

Overall well maintained facility.

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:

Guy D. [Signature]

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD FIRST BAPTIST CHURCH	BUSINESS PHONE: (559) 584-6644	RECORD ID#: PR0007680	DATE: August 28, 2019
FACILITY SITE ADDRESS: 9125 13 1/2 AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LINDA BARNHART/MEMBER	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: 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:

Routine inspection:

- * Refrigeration temperatures were observed below 41F.
- * Hand washing stations were fully stocked with soap, paper towels and hot water was also available.
- * Restrooms were observed clean and well stocked.
- * In general the facility is organized and well maintained.
- * No changes were reported regarding the water system. POU-RO units continue to be present at the drinking water stations due to the high arsenic levels from the well. These are monitored as required.

The flat grill next to the back door was not connected to any gas line during the inspection. Please be sure to only use this equipment when placed under the ventilation system.

Thank you!

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

DElias

Received By:

Liliana Stransky - REHS

Agency Representative

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