



## 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](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

Facility Name	Facility Address	City/State	Zip Code	
<b>KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.</b>	<b>10300 EXCELSIOR AVE</b>	<b>HANFORD, CA</b>	<b>93230</b>	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
<b>SHELLEY HURICK</b>	<b>5595844475</b>	<b>35297</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
<b>Chaitanya Patel</b>	<b>4/23/2024</b>	<b>Routine Inspection</b>	<b>PR0000128</b>	<b>8/31/2024</b>

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 chicken nuggets, popcorn chicken, corn dogs, baby carrots and canned fruits. Food was being served and stored in hot holding boxes during the inspection. The hot holding temperature for clocked chicken nuggets, popcorn chicken and corn dogs was noted above 135F.

Temperature logs were noted and reviewed today during the inspection.

Walk in Refrigeration unit measured at 38F. The walk in refrigeration which also holds milk cartons was noted at 39F during the inspection.

Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at handwash and dishwash sink.

All items in the dry storage area as well as the walk in refrigeration unit noted to be stored atleast 6 inches above ground.

Food Manager Certificate active and present on site. For Shelly Hurlick Expires 08/07/2024

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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### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **4/23/2024**

Phone: **559-584-1411**

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



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### INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State	Zip Code
KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.		10300 EXCELSIOR AVE		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			25516	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	11/27/2023	Routine Inspection		PR0000128	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:

an inspection was conducted and the following was observed.

Menu for lunch today include beef taco sticks. Fully prepped beef taco sticks in the hot holding section were measured at 167°F. Temperature logs for day-to-day temperature were up-to-date.  
Chlorine sanitization method is used. Chlorine concentration measured at 100 ppm.  
Hand wash sink, fully stocked with paper towels and soap. Hot water, temperature at hand wash sink and dishwasher sink above 120°F.  
Milk cartons measured at 37°F. All refrigeration units measured below 41°F.

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

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **11/27/2023**

Phone: **559-584-1411**

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



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

<b>FACILITY NAME:</b> KINGS RIVER - HARDWICK UNION ELEM. SCH. DIST.	<b>BUSINESS PHONE:</b> (559) 584-4475Ext. 332	<b>RECORD ID#:</b> PR0000128	<b>DATE:</b> January 31, 2023
<b>FACILITY SITE ADDRESS:</b> 10300 EXCELSIOR AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> KINGS RIVER HARDWICK UNION ELEM. SCH. DIST.	<b>CERTIFIED FOOD MANAGER:</b> SHELLEY M. HURICK	<b>EXP DATE:</b> 8/7/2024	<b>INSPECTOR:</b> 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 routine inspection:

- All refrigeration units were at 41 F.
- All food was stored 6 inches above ground level.
- All hot holding foods were above 135 F.
- Three compartment sink had hot water at 120 F.
- Hand wash station had hot water, soap and paper towels.
- Reviewed temperature logs for January 2023.
- Dish washer was observed to have 0ppm of chlorine. Violation corrected on site. Please continue to monitor unit to ensure adequate sanitizer is available.

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

*Shelley Hurick*

Received By:

*Evelyn Elizalde*

Agency Representative

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