



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: ARMONA UNION ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 583-5000Ext. 1060	RECORD ID#: PR0003429	DATE: October 04, 2022
FACILITY SITE ADDRESS: 14045 PIMO ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: JODI COOPER	EXP DATE: 8/5/2025	INSPECTOR: Veronica Ochoa -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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility's mechanical dishwasher was not functioning properly while onsite, As a result, the person in charge made a phone call to the manufacturer to have the unit repaired. Meanwhile, please manually wash, rinse, and sanitize all utensils.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
 Cold holding units measured at 41 or below.
 Today's lunch menu was going to consist of corn dogs and green beans. Corn dogs were in the oven when this inspection took place.
 Food temperature logs were reviewed and noted to be well maintained.

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:

Received By: _____

Veronica Ochoa -REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 583-5000Ext. 1060	RECORD ID#: PR0003429	DATE: May 03, 2022
FACILITY SITE ADDRESS: 14045 PIMO ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: JODI COOPER	EXP DATE: 8/5/2025	INSPECTOR: Veronica Ochoa -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:

Today's lunch menu consisted of chicken teriyaki chicken bowls,. Chicken teriyaki in the hot holding units measured at 142F.
Hand wash stations were stocked with soap, paper towels, and hot water.
The mechanical dishwasher's chlorine level after the final rinse cycle measured at 50 ppm.
Cold holding units measured at or below 41F.
Food temperature logs were reviewed and noted to be well maintained.

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:
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 583-5000Ext. 1060	RECORD ID#: PR0003429	DATE: December 01, 2021
FACILITY SITE ADDRESS: 14045 PIMO ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: JODI COOPER	EXP DATE: 8/5/2025	INSPECTOR: Veronica Ochoa -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:

Today's lunch menu consisted of Totally Tacos which measured above 135F in the hot holding unit.
Hand wash station was stocked with soap, paper towels, and hot water.
All cold holding units measured well below 41F.
The chlorine sanitizer after the mechanical dishwasher's final rinse cycle measured at 50 ppm.
Food temperature and cold holding unit logs were observed well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 facility's mechanical dishwasher measured at 0 ppm of chlorine and the final rinse temperature registered at 141F. If the dishwasher is going to function chemically, chlorine must measure at 50 ppm of chlorine after the final rinse cycle.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The inside lip of the ice machine was observed to have pink residue. Please empty some of the ice from the machine and wipe the lip of the ice machine with cloth that has been dampen with bleach water.

General Comments:

Today's lunch menu consisted of chicken nuggets which measured at 180F in the hot holding units. Hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units measured at or below 41F. Food temperature logs were reviewed and noted to be well maintained. Kitchen staff were observed wearing face coverings due to the COVID019 pandemic. Currently, lunches are served bagged and when it is lunch time, students are allowed to pick-up a bag.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[X] Potential Food Safety All Star:

Handwritten signature of the inspector.

Received By:

Veronica Ochoa -REHS

Agency Representative

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