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

Overall Inspection Comment:
A routine inspection was conducted and following was observed.
Food Preparation procedures were observed. The food prepared at this facility is sent to Senior Nutrition- View Road for serving in
hot holding boxes. No food is served at this facility.
Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed.
All items in the dry storage area were stored at least 6 inches above ground.
Food manager certificate for Michelle Hudson active and present on site.
General cleanliness in good condition.

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

Facility Name | Facility Address | City/State | Zip Code
--- | --- | --- | ---
ARMONA SENIOR CENTER | 10953 14TH AVE | ARMONA, CA | 93202

Owner/Operator | Facility Phone No. | Inspection ID | Inspection Result
--- | --- | --- | ---
| | | 30276 | Pass

Inspector Name | Inspection Date | Purpose of Inspection | Permit License | Expiration Date
--- | --- | --- | --- | ---
Chaitanya Patel | 2/15/2024 | Routine Inspection | PR0010326 | 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

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Signatures

Received By: [Signature]

Inspected By: [Signature]

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 2/15/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA SENIOR CENTER
FACILITY SITE ADDRESS: 10953 14TH AVE
OWNER NAME: KINGS COUNTY COMMISSION ON AGING
CERTIFIED FOOD MANAGER: Bobbie Warston
BUSINESS PHONE: Not Specified
CITY: ARMONA
ZIP CODE: 93202
RECORD ID#: PR0010326
EXP DATE: 8/7/2025
DATE: April 22, 2021
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Susan Lee-Yang - 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:
Hand wash station has hot and cold water, soap, and paper towels.
Reach-in refrigerator was measured at 34F.
Observed facility clean and organized.
Facility's kitchen is available to be used as a commissary.

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

Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A
[ ] Potential Food Safety All Star:

Received By: Bobbie Warston

Susann Lee-Yang - REHS
Agency Representative

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