## Overall Inspection Comment:

Lunch today includes orange chicken, rice, Cali mix veggies and canned Apricots. Food was being served and stored in hot holding boxes during the inspection. The hot holding temperature for orange chicken was noted at 141°F rice was noted at 155°F.

Temperature logs were noted and reviewed today during inspection.

Walk in refrigeration unit in the kitchen area measured at 38°F. A second walk in refrigeration which also holds milk cartons was noted at 39°F during the inspection. All items were noted to be stored at least 6 inches above ground in the refrigeration units.

Handwash sink stocked with paper towels, soap and running hot water above 100°F. Running hot water measured above 120°F at dishwash sink.

Sanitizer wipe buckets were noted in the serving areas and adequate levels were noted at the dishwashing sink for sanitizer fill. All items in the dry storage area were noted to be stored at least 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.
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

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
<tr>
<td>Inspected By:</td>
</tr>
<tr>
<td>[Signature]</td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 5/9/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
FACILITY NAME: AVENAL ELEMENTARY SCHOOL
BUSINESS PHONE: (559) 386-9083Ext. 1085
RECORD ID#: PR0000530
DATE: November 18, 2022
FACILITY SITE ADDRESS: 500 S FIRST ST
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>Observed one of the aisles in the dry storage room to be inaccessible, due to carts placed in the walkway. Please have these removed to allow full access.</td>
</tr>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>The food manager cards posted were observed to be expired. Teresa D Paine's card expired on 03/21/22. Michelle C Molless expired on 05/10/2021. This was mentioned in a previous inspection and will need to rectified as soon as possible. A copy of the certification will need to be sent to the department by 12/7/2022.</td>
</tr>
</tbody>
</table>

General Comments:

Observations:

Today's lunch is chicken tenders, grapes, and broccoli.

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

Restrooms were fully stocked with hot water, soap, and paper towels.

Sanitizer buckets were at 200 ppm (ammonium).

Hot holding units were functioning properly at 135F and above.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

The ice machine was in satisfactory condition.

Overall the facility was observed in satisfactory condition. Please contact the department should you have any questions.

Thank you for your time.
FOOD SAFETY EVALUATION REPORT

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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

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