FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL ELEMENTARY SCHOOL
BUSINESS PHONE: (559) 386-9083 Ext. 1085
RECORD ID#: PR0000530
DATE: November 18, 2022

FACILITY SITE ADDRESS: CITY: ZIP CODE: INSPECTION TYPE:
500 S FIRST ST AVENAL 93204 ROUTINE INSPECTION

OWNER NAME: CERTIFIED FOOD MANAGER: EXP DATE:
REEF-SUNSET USD Not Specified
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.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
Description/Corrective Action: 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.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
Description/Corrective Action: 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.

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.

NOTE: This report must be made available to the public on request
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**BUSINESS PHONE:** (559) 386-9083 Ext. 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>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>Needs Improvement</th>
<th>FAIL</th>
<th>Reinspection Required</th>
<th>Yes</th>
<th>No</th>
<th>Reinspection Date (on or after):</th>
<th>N/A</th>
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</thead>
</table>

- Reinspection Required: Yes [x] No
- Potential Food Safety All Star: [ ]

Received By: [Signature]

SEMHAR GEBREGZIABIHE  
Agency Representative

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FOOD SAFETY EVALUATION REPORT

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<td>INSPECTOR:</td>
<td>Luis Flores - REHS</td>
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Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

Description/Corrective Action:
The food manager certifications for both cafeteria managers are expired at this time. Michelle Molless' NRFSP certification expired on May 10, 2021 and Teresa Paine's Prometic CFM expired on May 21, 2022. Have the certification renewed ASAP. Send copies of the updated certifications to this department within the next 60 days. Also ensure other staff have current food handler cards.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action:
Slime growth was present on the interior ceiling lip of the ice machine. This was shown to the assistant manager who proceeded to have it cleaned off with a soap solution.

General Comments:
All hot and cold food temperatures were monitored and were found to meet State Food Code holding requirements. The cafeteria area was observed to be well organized and maintained. The main kitchen floor area upgrade looked very good. Consideration needs to be given to also replacing the storage room area flooring.

RESULTS OF EVALUATION: ☒ PASS ☒ NEEDS IMPROVEMENT ☒ FAIL

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

Luis Flores - REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL ELEMENTARY SCHOOL
BUSINESS PHONE: (559) 386-9083Ext. 1085
RECORD ID#: PR0000530
DATE: December 06, 2021

FACILITY SITE ADDRESS: 500 S FIRST ST
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: REEF-SUNSET USD
CERTIFIED FOOD MANAGER: Teresa Paine
EXP DATE: 3/21/2022
INSPECTOR: MIKEL CHATELLE - 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:

All food temperatures met State Food requirements.
The hand washing station(s) had soap and paper towels.
The sanitizing solution used to clean food contact surfaces was within the acceptable range for quaternary Ammonium.
All food items that were stored in the refrigerator were stored at or below 41 F.
All food items that were stored in the hot holding unit were stored at or above 135 F.
Overall, the facility was observed to be satisfactory.

Teresa Paine was present for the inspection.

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: [ ]

MIKEL CHATELLE - REHS
Agency Representative

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