



## 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>ARMONA UNION ELEMENTARY SCHOOL</b>		<b>14045 PIMO ST</b>		<b>ARMONA, CA</b>	<b>93202</b>
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			<b>30196</b>	<b>Pass</b>	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
<b>Chaitanya Patel</b>	<b>2/15/2024</b>	<b>Routine Inspection</b>		<b>PR0003429</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:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.

Observed Sanitizer buckets levels with adequate levels using QAC test strips.

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 were stored at least 6 inches above ground.

Temperature logs were up to date for daily logs of cooked food temperatures, Refrigeration units and freezer units.

Hot food holding temperatures for chicken and Quesadillas in the hot holding section were noted above 135°F. This is also the lunch menu for 02/15/2024.

Cold holding temperature for milk carton refrigeration unit were noted below 41°F

Food manager certificate for Penny Lamb active and present on site.

General cleanliness in satisfactory condition.

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



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### INSPECTION REPORT

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#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/15/2024**

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> ARMONA UNION ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 583-5000Ext. 1060	<b>RECORD ID#:</b> PR0003429	<b>DATE:</b> October 04, 2022
<b>FACILITY SITE ADDRESS:</b> 14045 PIMO ST	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMONA UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> JODI COOPER	<b>EXP DATE:</b> 8/5/2025	<b>INSPECTOR:</b> 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: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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