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.
### Food Vending Permit - Nonprofit

**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
### 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:**  
- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

**Reinspection Required:** Yes: ☐ No: ☑

**Reinspection Date (on or after):** N/A

---

**Veronica Ochoa -REHS**  
Agency Representative

---

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