



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> PARKVIEW MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 583-5000Ext. 1060	<b>RECORD ID#:</b> PR0000171	<b>DATE:</b> October 04, 2022
<b>FACILITY SITE ADDRESS:</b> 11115 C ST	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMONA UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> LETICIA ZUNIGA	<b>EXP DATE:</b> 11/19/2023	<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: None Noted

General Comments:

Today's lunch menu consisted of corn dogs and green beans. Corn dogs in the hot holding unit measured at 170F and the green beans measured at 150F.

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

Cold holding units measured at or below 41F.

The final rinse temperature for the mechanical dishwasher reached 184F.

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

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> PARKVIEW MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 583-5000Ext. 1060	<b>RECORD ID#:</b> PR0000171	<b>DATE:</b> May 03, 2022
<b>FACILITY SITE ADDRESS:</b> 11115 C ST	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMONA UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> LETICIA ZUNIGA	<b>EXP DATE:</b> 11/19/2023	<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.  
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**Violation:** None Noted

**General Comments:**

Today's lunch menu consisted of chicken teriyaki bowls. Chicken teryaki bowls measured at 182F in the hot holding units.  
 Hand wash station was stocked with soap, paper towels, and hot water.  
 Cold holding units measured at 41F or below.  
 The mechanical dishwasher's final rinse temperature measured at 180F.  
 The facility's food temperature logs were observed being maintained in satisfactorily.

It was mentioned that the facility will be installing a walk-in refrigerator and a walk-in freezer outdoors. Since new cold holding units will be installed, it is highly recommended that the facility install an air curtain to be placed at the back door to prevent flies from entering the kitchen area.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Rebecca My*

*Veronica Ochoa -REHS*

Received By:

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<b>FACILITY NAME:</b> PARKVIEW MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 583-5000Ext. 1060	<b>RECORD ID#:</b> PR0000171	<b>DATE:</b> December 01, 2021
<b>FACILITY SITE ADDRESS:</b> 11115 C ST	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMONA UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> LETICIA ZUNIGA	<b>EXP DATE:</b> 11/19/2023	<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: None Noted

General Comments:

Today's lunch menu consisted mini corn dogs, corn dogs, ham and cheese sandwiches, and hamburgers. All of these mentioned food items measured above 150F in the hot holding unit.  
Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
The mechanical dishwasher final rinse temperature reached 188F.  
Food temperature logs were observed being adequately maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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<b>FACILITY NAME:</b> PARKVIEW MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 583-5000Ext. 1060	<b>RECORD ID#:</b> PR0000171	<b>DATE:</b> May 28, 2021
<b>FACILITY SITE ADDRESS:</b> 11115 C ST	<b>CITY:</b> ARMONA	<b>ZIP CODE:</b> 93202	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ARMONA UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> LETICIA ZUNIGA	<b>EXP DATE:</b> 11/19/2023	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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Violation: None Noted

General Comments:

Today's lunch menu consisted of chicken nuggets. Chicken nuggets that had just came out of the oven during the inspection measured at 190F.  
Hand wash station was stocked with hot water, soap, and paper towels.  
Cold holding units measured at or below 41F.  
The facility's mechanical dishwasher final rinse temperature registered at 189F.  
Staff was observed wearing face coverings due to the COVID-19 pandemic.  
Food temperature logs were reviewed and noted to be well maintained.  
Currently, school lunches are bagged for students and served when it is time for lunch.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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