FOOD SAFETY EVALUATION REPORT

PARKVIEW MIDDLE SCHOOL
11115 C ST
ARMONA UNION ELEM SCHOOL DIST

11/19/2023

None Noted

Violation:

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.
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PARKVIEW MIDDLE SCHOOL
BUSINESS PHONE: (559) 583-5000 Ext. 1060
RECORD ID#: PR0000171
DATE: May 03, 2022

FACILITY SITE ADDRESS: 11115 C ST
CITY: ARMONA
ZIP CODE: 93202
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ARMONA UNION ELEM SCHOOL DIST
CERTIFIED FOOD MANAGER: LETICIA ZUNIGA
EXP DATE: 11/19/2023
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: None Noted

General Comments:

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

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
**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**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>PARKVIEW MIDDLE SCHOOL</th>
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<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 583-5000Ext. 1060</td>
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<tr>
<td>RECORD ID#:</td>
<td>PR0000171</td>
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<tr>
<td>DATE:</td>
<td>December 01, 2021</td>
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</tbody>
</table>

| FACILITY SITE ADDRESS: | 11115 C ST |
| CITY: | ARMONA |
| ZIP CODE: | 93202 |

| OWNER NAME: | ARMONA UNION ELEM SCHOOL DIST |
| CERTIFIED FOOD MANAGER: | LETICIA ZUNIGA |
| EXP DATE: | 11/19/2023 |
| 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:** 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:**

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes:</th>
<th>No: [X]</th>
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<tbody>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
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</tr>
</tbody>
</table>

[Signature]

Received By:

Veronica Ochoa -REHS  
Agency Representative

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

FACILITY NAME: PARKVIEW MIDDLE SCHOOL
BUSINESS PHONE: (559) 583-5000 Ext. 1060
RECORD ID#: PR0000171
DATE: May 28, 2021

FACILITY SITE ADDRESS: 11115 C ST
CITY: ARMONA
ZIP CODE: 93202
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: ARMONA UNION ELEM SCHOOL DIST
CERTIFIED FOOD MANAGER: LETICIA ZUNIGA
EXP DATE: 11/19/2023
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: 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 190°F. Hand wash station was stocked with hot water, soap, and paper towels. Cold holding units measured at or below 41°F. The facility's mechanical dishwasher final rinse temperature registered at 189°F. 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: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL
Reinspection Required: Yes: ☐ No: X
Reinspection Date (on or after): N/A
X Potential Food Safety All Star:

Received By: [Signature]

Agency Representative: Veronica Ochoa - REHS

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