FOOD SAFETY EVALUATION REPORT

MARK TWAIN ELEMENTARY

1500 OREGON AVE

CORCORAN UNIFIED SCHOOL DIST

CITY:

CORCORAN

ZIP CODE:

93212

OWNER NAME:

CERTIFIED FOOD MANAGER:

Wendie Larson

EXP DATE:

1/26/2024

RECORD ID#:

PR0000670

DATE:

October 25, 2022

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 CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:
Observed the ice machine to have mildew accumulation. Please have this cleaned and maintained at all times.

Violation: VERMIN INFESTATION

[HSC 114259.1]

Description/Corrective Action:
Observed dead cockroaches in traps in the dry storage area. Please email a copy of pest control reports for this facility for the past month to the department. Pest control services will need to be increased until the problem is rectified. Please clean all dead insects in the facility as they should not be left there.

General Comments:

Observations:

Hand washing station was fully stocked with water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

Today's lunch is chicken teriyaki, rice, jicama, strawberries, blackberries, carrots, and cucumbers.

Hot holding temperatures for the chicken teriyaki and rice was well above 135F.

All dry storage items were placed six inches above the ground.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

Sanitizer buckets were at 100ppm (chlorine).

Please correct the above noted violations in a timely manner and 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.
FOOD SAFETY EVALUATION REPORT

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<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tbody>
<tr>
<td>MARK TWAIN ELEMENTARY</td>
<td>(559) 992-8880</td>
<td>PR0000670</td>
<td>October 25, 2022</td>
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<td>CORCORAN UNIFIED SCHOOL DIST</td>
<td>Wendie Larson</td>
<td>1/26/2024</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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.

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Received By: [Signature]

Agency Representative:

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<tr>
<td>MARK TWAIN ELEMENTARY</td>
<td>(559) 992-8880</td>
<td>PR000670</td>
<td>May 16, 2022</td>
<td>1500 OREGON AVE</td>
<td>CORCORAN</td>
<td>93212</td>
<td>ROUTINE INSPECTION</td>
<td>MIKEL CHATELLE - REHS</td>
<td>1/26/2024</td>
<td>CORCORAN UNIFIED SCHOOL DIST</td>
<td>Wendie Larson</td>
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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action: The chlorine sanitizing solution used to clean food contact surfaces was measured at 0 ppm. Chlorine sanitizing solutions are required to be at least 100 ppm. Ensure that sanitizing solutions are tested for proper concentration before use. This violation was corrected on site.

General Comments:

*All food temperatures met State Food requirements.
*All food items that were stored in refrigerators were measured at or below 41 F.
*All food items that were stored in hot holding units were measured at or above 135 F.
*All food items that were stored in freezers were frozen.
*The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
*The restroom sink supplied hot water and had soap and paper towels available.
*Overall, the facility was observed to be satisfactory.

*Wendie Larson was present for the inspection.

RESULTS OF EVALUATION: ☑ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

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

Potential Food Safety All Star: ☐

MIKEL CHATELLE - REHS

Agency Representative

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<tr>
<td>MARK TWAIN ELEMENTARY</td>
<td>(559) 992-8880</td>
<td>PR0000670</td>
<td>November 02, 2021</td>
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<td>1/26/2024</td>
<td>Luis Flores - REHS</td>
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Violation: None Noted

General Comments:

Refrigerated food temperatures monitored met State Food Code requirements. The walk-in box freezer unit and walk-in box cooler were well organized.

The automatic dishwasher was measured dispensing chlorine solution at 50 ppm.

All wash station areas were in good operational condition.

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Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Luis Flores - REHS

Received By: (Signature)

Agency Representative

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