FOOD SAFETY EVALUATION REPORT

Facility Name: AVENAL HIGH SCHOOL
Facility Site Address: 601 E MARIPOSA ST
Owner Name: REEF-SUNSET USD
Certified Food Manager: Karen Hernandez
City: AVENAL
Zip Code: 93204
Business Phone: Not Specified
Record ID#: PR0000564
Inspector: Troy Hommerding-REHS
Inspection Type: ROUTINE INSPECTION
Date: January 26, 2023

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:

Three compartment sink was observed with hot running water. Hand wash sink in the kitchen area was observed fully stocked.

All hot holding temperature measured above 135°F. Taco meat measured at 151°F.

All refrigeration temperatures measured at or below 41°F.

Cold holding milk case was measured at 34°F.

Dry storage area is well kept. Wood cutting board counter tops are in satisfactory condition.

All other kitchen equipment appeared in good condition.

This facility is logging cooking, hot holding and cold holding temperatures daily with a digital thermometer. The digital thermometer was checked for accuracy in an ice water bath; the thermometer measured at 32°F.

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

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

Received By: Troy Hommerding-REHS
Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL HIGH SCHOOL
FACILITY SITE ADDRESS: 601 E MARIPOSA ST
OWNER NAME: REEF-SUNSET USD

BUSINESS PHONE: Not Specified
CITY: AVENAL
CERTIFIED FOOD MANAGER: Karen Hernandez

RECORD ID#: PR0000564
ZIP CODE: 93204
DATE: November 18, 2022
INSPECTION TYPE: ROUTINE INSPECTION
EXP DATE: 2/6/2027
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 MAINTENANCE OF FACILITY OR EQUIPMENT
**Description/Corrective Action:** Observed the dry storage room, a portion of the front lobby area, and walk- in freezer unit to be overstocked and inaccessible. Please clear and allow access into these areas as soon as possible.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED
**Description/Corrective Action:** Observed the restroom to not have hot water at the hand washing sink. Please have maintenance personnel fix this as soon as possible.

Observed the toilet in the restroom area to be loose and not fully sealed to the floor. Please have maintenance personnel look into this matter as soon as possible.

General Comments:

Observations:

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

Restrooms were fully stocked with soap and paper towels.

Ice machine was in satisfactory condition.

Of note, during the time of inspection lunch was already served to students.

All items stored in this facility will need to be placed in a designated area and properly maintained.

All refrigeration units were functioning properly at 41F and below.

The walk in freezer unit was functioning properly at -2.6F.

Please correct the above noted violations in a timely manner.

Thank you for your time.
# FOOD SAFETY EVALUATION REPORT

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**RESULTS OF EVALUATION:**  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

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

Reinspection Date (on or after):  
- [ ] Potential Food Safety All Star:  
- N/A

Received By: 

**SEMHAR GEBREGZIABIHE**  
Agency Representative

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