Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411   Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - NONPROFIT

Overall Inspection Comment:
Kitchen operated by Kings County Aging Commission Dept.
Refrigeration unit noted below 41F.
All items in dry storage were stored at least 6 inches above ground.
Dishwash sink which is also used as handwash noted with soap, paper towels and running hot water temperature above 120F.
Food was preapered and served around 12PM. Food prep time usually is between 10 AM and 12PM.
Food Namager certification active and present on site.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By: 

Inspected By: 

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 5/13/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
### FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** AVENAL NUTRITION CENTER  
**BUSINESS PHONE:** (559) 386-5861  
**RECORD ID#:** PR0003562  
**DATE:** September 29, 2021

**FACILITY SITE ADDRESS:** 108 W KINGS ST  
**CITY:** AVENAL  
**ZIP CODE:** 93204

**OWNER NAME:** KINGS COUNTY COMMISSION ON AGING  
**CERTIFIED FOOD MANAGER:** BOBBIE WARTSON  
**EXP DATE:** 8/12/2015  
**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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>[HSC 113947-113947.6]</th>
</tr>
</thead>
<tbody>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>The current certified food manager for this facility has expired. Please make sure that someone obtains a certified food manager certification. When the certificate has been obtained, please submit a copy to our department via email. Currently, the senior portion of the facility is not in operation.</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Violation</th>
<th>[HSC 113996]</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER COLD HOLDING TEMPERATURE(S)</td>
<td>The facility's silver refrigerator measured above 41F. Please monitor this unit to ensure the refrigerator maintains potentially hazardous foods at 41F or below. If the unit is not holding at proper temperatures, please have the unit serviced.</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Violation</th>
<th>[HSC 114250 &amp; 114276]</th>
</tr>
</thead>
<tbody>
<tr>
<td>RESTROOM FACILITIES NOT MAINTAINED</td>
<td>One of the sinks in the women's restroom was not equipped with hot water. Please ensure all hand wash sinks are equipped with hot water.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Violation</th>
<th>[HSC 113953 - 113593.2]</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>Please install a paper towel dispenser for the hand wash sink in the kitchen area.</td>
</tr>
</tbody>
</table>

**General Comments:**

The senior nutrition center refrigerator measured at 39F. The facility was mostly equipped with hot water at all sinks.

**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:**

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**Veronica Ochoa - REHS**  
Agency Representative

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