Overall Inspection Comment:
A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. All items were stored at least 6 inches above ground.
Hot food holding temperatures for pinwheels ans pizza pockets in the hot holding section were noted above 135°F. This is also the lunch menu for 02/15/2024.
Cold holding temperature for milk carton refrigeration unit were noted below 41°F
Food manager certificate for Scotty Worrell active and present on site.
General cleanliness in satisfactory condition.

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

<table>
<thead>
<tr>
<th>Signatures</th>
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<tr>
<td>Received By:</td>
</tr>
<tr>
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</tr>
<tr>
<td>Inspected By:</td>
</tr>
<tr>
<td><img src="signature2.png" alt="Signature" /></td>
</tr>
</tbody>
</table>

Inspector Name: Chaitanya Patel  
Title: Environmental Health Officer I  
Date: 2/15/2024  
Phone: 559-584-1411  
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>PARKVIEW MIDDLE SCHOOL</td>
<td>(559) 583-5000Ext. 1060</td>
<td>PR0000171</td>
<td>October 04, 2022</td>
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<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>11115 C ST</td>
<td>ARMONA</td>
<td>93202</td>
<td>ROUTINE INSPECTION</td>
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</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARMONA UNION ELEM SCHOOL DIST</td>
<td>LETICIA ZUNIGA</td>
<td>11/19/2023</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
</table>

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: [X] PASS  [□] NEEDS IMPROVEMENT  [□] FAIL

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

Potential Food Safety All Star: [ ]

Veronica Ochoa -REHS
Agency Representative

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

DARK03BMO 11:04 AM  Page 1 of 1