



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**

<b>FACILITY NAME:</b> TAMARACK ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0006283	<b>DATE:</b> November 18, 2022
<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Adriana Enriquez	<b>EXP DATE:</b> 2/9/2027	<b>INSPECTOR:</b> SEM HAR 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 mildew accumulation inside the ice machine. Please have this unit cleaned and sanitized as soon as possible.

**Violation:** RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

**Description/Corrective Action:** Observed the sink in the restroom to not have hot water. Please ensure maintenance personnel fixes this as soon as possible. For now employees must wash their hands in the restroom and the hand washing station, until the issue is resolved.

**General Comments:**

Observations:

Today's lunch is peanut butter sandwiches, applesauce, cookies, and choice of milk.

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

Restrooms were fully stocked with soap and paper towels.

Of note the facility's walk-in refrigeration unit is currently not in use, and the facility will be adding a walk-in freezer unit. For now most food items will be stored off site or in reach-in refrigeration units until the installation is completed.

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

The reach-in freezer unit was functioning properly at -1.3F.

Employees were observed practicing safe food handling by washing their hands frequently and when changing tasks.

Overall the facility was observed in satisfactory condition. Please 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



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<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Adriana Enriquez	<b>EXP DATE:</b> 2/9/2027	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b> 1/1/2021	<b>INSPECTOR:</b> MIKEL CHATELLE - 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** During the routine inspection, training records were requested for employees involved with food handling and preparation at the school's cafeteria. None of these employees possess a Certified Food Manager certificate. Within the next 14 days, at least one employee that is involved with food handling and preparation at the school's cafeteria is required to complete an approved/accredited Certified Food Manager training and obtain a Food Manager certificate. Provide a copy of this certificate to the Kings County Division of Environmental Health Services.

As a reminder, all facilities that prepare, handle, or serve unpackaged foods are required to have at least one employee that holds an unexpired Certified Food Manager (CFM) certificate. This certification will need to be renewed at least every 5 years.

**General Comments:**

All food temperatures met State Food requirements.  
 The hand washing station had soap and paper towels.  
 All food items that were stored in the refrigerator were stored at or below 41 F.  
 All food items that were stored in the hot holding unit were stored at or above 135 F.  
 Overall, the facility was observed to be satisfactory.

Adriana Enriquez was present for the inspection.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*MIKEL CHATELLE - REHS*

Received By: \_\_\_\_\_

\_\_\_\_\_  
Agency Representative

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