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>REEF SUNSET MIDDLE SCHOOL</td>
<td>(559) 386-4128</td>
<td>PR0008968</td>
<td>November 18, 2022</td>
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</tbody>
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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>608 N FIRST AVE</td>
<td>AVENAL</td>
<td>93204</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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</thead>
<tbody>
<tr>
<td>REEF SUNSET MIDDLE SCHOOL</td>
<td>Angelica Castro</td>
<td>1/30/2023</td>
<td>SEMHAR GEBREGIABIHE</td>
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**IMPROPER MAINTENANCE OF HANDWASH FACILITIES**

Violation: The hand washing station was observed to have food debris. The hand washing sink must only be used for hand washing and not be used for any food prep.

**IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT**

Violation: Observed the walk-in freezer unit, walk-in refrigeration unit, the dry storage room, and the area adjacent to the hand washing sink to be overstocked and inaccessible. These areas will need to be organized and maintained so that they are fully accessible at all times.

**RESTROOM FACILITIES NOT MAINTAINED**

Violation: Repeat violation: Hot water supply to the cafeteria restroom does not reach an acceptable temperature within a reasonable time frame after turning on the supply. As a result, any kitchen employee using the sink will not likely wash hands properly as required by the State Food Code since no one will wait for over 5 minutes for hot water to be supplied to the sink. Hands need to be with soap and hot water of approximately 100°F in temperature. Hot water heaters should provide hot water of a temperature of no less than 120°F upon demand.

The situation must be further evaluated and corrected. The facility hot water heater may need to be replaced. Consideration should be given to either installation of a water heater re-circulation pump or the installation of a point source hot water unit within the cafeteria restroom if the heater is not replacement.

This is a repeat violation and needs to be corrected immediately. For now employees will need to double wash their hands in the restroom and at the hand washing sink, until the issue is rectified. Please contact the department should you have any questions.

**General Comments:**

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: REEF SUNSET MIDDLE SCHOOL
BUSINESS PHONE: (559) 386-4128
RECORD ID#: PR0008968
DATE: November 18, 2022

FACILITY SITE ADDRESS: 608 N FIRST AVE
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: REEF SUNSET MIDDLE SCHOOL
CERTIFIED FOOD MANAGER: Angelica Castro
EXP DATE: 1/30/2023
INSPECTOR: SEMHAR GEBREGZIABIHE

Observations:

Today's lunch is a large pretzel with cheese, green beans, pears, cookie, and choice of milk.

Hot holding units containing pretzels were functioning properly at 135F and above.

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

All freezer units were functioning properly at 0F and below.

Employees were observed to be passing out food to students in to go plates. All employees were observed practicing safe food handling.

Please correct the above noted violations in a timely manner. Contact the department should you have any questions.

Thank you for your time.

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

Potential Food Safety All Star: ☐

SEMHAR GEBREGZIABIHE
Agency Representative

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<td>(559) 386-4128</td>
<td>PR0008968</td>
<td>June 02, 2021</td>
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<tr>
<td>REEF SUNSET MIDDLE SCHOOL</td>
<td>Karen Hernandez</td>
<td>5/28/2021</td>
<td>Paven Batth</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.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

Description/Corrective Action: Current California Food Safety Manager Certification is expired. Ensure a California Food Safety Manager Certification is obtained within 30 days. Please note, a minimum of one staff member has to take and pass an accredited course.

General Comments:
Due to current conditions, Reef Sunnet Middle School is only providing prepackaged meals at this time. PIC stated this is the school's current food safety protocol in response to the COVID-19 pandemic.

Observation:
Handwashing: Handwashing sink was observed to be fully stocked. Hot and cold running water were also noted during the inspection.

Temperature Control: Proper cold holding temperatures were measured during the inspection.

Food Safety: All food items were observed to be 6 inches above the floor and properly shelved.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your establishment. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the school's point of contact.

Results of Evaluation: ☐ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐