



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

FACILITY NAME: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: October 04, 2022
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: RANDY S. BOVEE	EXP DATE: 7/17/2023	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.

Violation: None Noted

General Comments:

The facility was equipped with hot water.
The cold holding unit measured at 40F.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: May 03, 2022
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: RANDY S. BOVEE	EXP DATE: 7/17/2023	INSPECTOR: Veronica Ochoa -REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: None Noted

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
The reach-in cold holding unit measured at 37F.
Currently the kitchen has one missing ceiling tile. Please replace the missing ceiling tile so that insulation is not exposed.

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

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: December 01, 2021
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: RANDY S. BOVEE	EXP DATE: 7/17/2023	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.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hot water heater to the kitchen was observed not turned on. As a result, the facility did not have hot water. Please have someone turn on the hot water heater. If the hot water does not turn on, please have it replaced. Please note, a permit with Kings County Community Development may need to be pulled prior to installation.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The hot water heater to the kitchen was observed not turned on. As a result, the facility did not have hot water. Please have someone turn on the hot water heater. If the hot water does not turn on, please have it replaced. Please note, a permit with Kings County Community Development may need to be pulled prior to installation.

General Comments:

Please correct the hot water heater issue, as noted above.
The facility's cold holding unit measured at 36F.
Today's lunch menu consisted of hot dogs as hot dogs were observed being reheated in a crockpot.
Currently, the facility prepares food for the students Monday-Thursday.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: May 28, 2021
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD MANAGER: RANDY S. BOVEE	EXP DATE: 7/17/2023	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.

Violation: None Noted

General Comments:

During today's visit, it was revealed that the facility was not preparing lunches for students due to COVID-19. Every Thursday, the school would purchase pizza from a local establishment and serve pizza to the students for lunch. For the rest of the school days, students were required to bring a packed lunch from home. If the school is going to continue this type of operation for the school lunches for the following school year, please make our department aware.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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