



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

Facility Name		Facility Address		City/State	Zip Code
AVENAL HIGH SCHOOL		601 E MARIPOSA ST		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			31936	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	3/12/2024	Routine Inspection	PR0000564	8/31/2024	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

Lunch today includes pork egg rolls , orange chicken and white rice with fruit choice. Food was being prepared and stored in hot holding boxes during the inspection. The hot holding temperature for pork egg rolls and rice was noted above 135F. Temperature logs were well maintained.
 Refrigeration unit with milk cartons measured at 38F. The walk in refrigeration noted at 39F during the inspection.
 Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at dishwash sink and handwashing sink.
 All items in the dry storage area as well as the walk in refrigeration units noted to be stored atleast 6 inches above ground. Dry foods were also stored in a corner of the food serving areas which is accessed by staff and students. Please limit the storage areas where only the staff has access for safety purposes.
 Food Manager Certificate active and present on site.
 General cleanliness was observed.

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



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/12/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL HIGH SCHOOL	BUSINESS PHONE: Not Specified	RECORD ID#: PR0000564	DATE: January 26, 2023
FACILITY SITE ADDRESS: 601 E MARIPOSA ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD MANAGER: Karen Hernandez	EXP DATE: 2/6/2027	INSPECTOR: Troy Hommerding-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:

Three compartment sink was observed with hot running water. Hand wash sink in the kitchen area was observed fully stocked.

All hot holding temperature measured above 135°F. Taco meat measured at 151°F.

All refrigeration temperatures measured at or below 41°F.

Cold holding milk case was measured at 34°F.

Dry storage area is well kept. Wood cutting board counter tops are in satisfactory condition.

All other kitchen equipment appeared in good condition.

This facility is logging cooking, hot holding and cold holding temperatures daily with a digital thermometer. The digital thermometer was checked for accuracy in an ice water bath; the thermometer measured at 32°F.

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:

Troy Hommerding-REHS

Agency Representative

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