



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code		
ARMONA UNION ACADEMY		14435 LOCUST ST		ARMONA, CA		93202		
Owner/Operator			Facility Phone No.		Inspection ID		Inspection Result	
					74976		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Lindsay Hullinger		9/5/2025	Routine Inspection		PR0000280		8/31/2026	

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



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Overall Inspection Comment:

Observations from today's routine food inspection:

This facility only serves 89 students. Minimal food items are stored on site.

There is no designated handwash sink and the ware washing sink is used. The water reaches 120F. Wall mounted soap and paper towels.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean.

Cold holding temperature for reach in refrigeration unit is observed at 38F. External thermometer is attached and reads the same temperature obtained by inspector. Foods are stored correctly to prevent contamination.

Food Manager Certification available on site for review. Current and Active.

No evidence of active pest or vermin activity is observed.

Thank you

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

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **9/5/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone:



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ARMONA UNION ACADEMY		14435 LOCUST ST		ARMONA, CA	93202
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			62256	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	5/30/2025	Routine Inspection	PR0000280	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.

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Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Only small quantities of food is prepared at the facility.

3 Compartment sink which also doubles as handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. 3 compartment dishwasher sink running hot water temp noted above 120F.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean.

Cold holding temperature for reach in refrigeration unit noted below 41F. Minimal items are stored. All foods are used up the day of. Foods are bought as per needed.

Food Manager Certification available on site for review. Current and Active.

General Cleanliness is noted.

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

Signatures

Received By:

A handwritten signature in black ink on a light blue rectangular background.

Inspected By:

A handwritten signature in black ink on a light blue rectangular background.

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **5/30/2025**

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

Phone: **559-584-1411**