FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL ELEMENTARY SCHOOL
BUSINESS PHONE: (559) 386-9083 Ext. 1085
RECORD ID#: PR0000530
DATE: November 18, 2022

FACILITY SITE ADDRESS: 500 S FIRST ST
CITY: AVENAL
ZIP CODE: 93204
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: REEF-SUNSET USD
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: 
INSPECTOR: SEMHAR 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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>[HSC 114161-114182 &amp; 114257] Observed one of the aisles in the dry storage room to be inaccessible, due to carts placed in the walkway. Please have these removed to allow full access.</td>
</tr>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>[HSC 113947-113947.6] The food manager cards posted were observed to be expired. Teresa D Paine's card expired on 03/21/22. Michelle C Molless expired on 5/10/2021. This was mentioned in a previous inspection and will need to rectified as soon as possible. A copy of the certification will need to be sent to the department by 12/7/2022.</td>
</tr>
</tbody>
</table>

General Comments:

Observations:

Today's lunch is chicken tenders, grapes, and broccoli. 

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

Restrooms were fully stocked with hot water, soap, and paper towels.

Sanitizer buckets were at 200 ppm (ammonium).

Hot holding units 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.

The ice machine was in satisfactory condition.

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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**RESULTS OF EVALUATION:**

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required: [ ] Yes: [X] No: [ ]

Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: SEMHAR GEBREGZIABIHE

Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: Avenal Elementary School
FACILITY SITE ADDRESS: 500 S First St
OWNER NAME: REEF-SUNSET USD
BREATH PHONE: (559) 386-9083 Ext. 1085
CERTIFIED FOOD MANAGER: Teresa Paine
CITY: Avenal
ZIP CODE: 93204
EXP DATE: 3/21/2022
RECORD ID#: PR0000530
DATE: December 06, 2021
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: 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: None Noted

General Comments:
All food temperatures met State Food requirements.
The hand washing station(s) had soap and paper towels.
The sanitizing solution used to clean food contact surfaces was within the acceptable range for quaternary Ammonium.
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.

Teresa Paine was present for the inspection.

RESULTS OF EVALUATION: X PASS   □ NEEDS IMPROVEMENT    □ FAIL
Reinspection Required: Yes: □ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: □

Received By: MIKEL CHATELLE - REHS
Agency Representative

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