



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
REEF-SUNSET MIDDLE SCHOOL		608 N FIRST ST		AVENAL, CA	93204
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			31916	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	3/12/2024	Routine Inspection	PR0000565	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, broccoli and white rice. Food was being prepared and stored in hot holding boxes during the inspection. The hot holding temperature for pork egg rolls, broccoli and rice was noted above 135F. Temperature logs were noted down on a notepad. Maintain daily records of temperature logs. refrigeration unit in the kitchen area to measured at 38F. The walk in refrigeration which also holds milk cartons was noted at 39F during the inspection. Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at 2 separate dishwash sinks. It was noted the adequate hot water temperature was reached after 6 minutes of continuous flow. This is a persistent issue according to the facility kitchen staff. All items in the dry storage area as well as the walk in refrigeration units noted to be stored atleast 6 inches above ground. 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.



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

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
 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: 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: SEM HAR 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.

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

Description/Corrective Action: 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.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: 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.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: 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 100F in temperature. Hot water heaters should provide hot water of a temperature of no less than 120F 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



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: 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: SEM HAR 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.

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.

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:

Angelica Castro

Received By: _____

SEM HAR GEBREGZIABIHE

Agency Representative

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