



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: AKERS SCHOOL	BUSINESS PHONE: (559) 998-5707	RECORD ID#: PR0000664	DATE: October 25, 2022
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION AVE BLDG 968	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD MANAGER: CHRISTINE COELHO	EXP DATE: 8/7/2024	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:

Today's lunch menu consisted of chicken alfredo and green beans. Both food items measured above 140F in the hot holding unit.

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

Cold holding units measured at or below 41F.

The final rinse temperature for the mechanical dishwasher reached 178F.

Food temperature logs were reviewed and noted to be well maintained.

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: AKERS SCHOOL	BUSINESS PHONE: (559) 998-5707	RECORD ID#: PR0000664	DATE: December 07, 2021
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION AVE BLDG 968	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD MANAGER: CHRISTINE COELHO	EXP DATE: 8/7/2024	INSPECTOR: Veronica Ochoa -REHS

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Violation: None Noted

General Comments:

Today's lunch menu consisted of cheese bread stick and marina sauce. The bread stick and marina sauce measured well above 135F in the hot holding unit.

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

All cold holding units measured at or below 41F.

The mechanical dishwasher's final rinse temperature reached 200F. Please note, it is okay to have the temperature adjusted as the final rinse temperature must reach 160F or above.

Food temperature logs were reviewed and noted to be well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Christine Coelho

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AKERS SCHOOL	BUSINESS PHONE: (559) 998-5707	RECORD ID#: PR0000664	DATE: June 01, 2021
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION AVE BLDG 968	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD MANAGER: CHRISTINE COELHO	EXP DATE: 8/7/2024	INSPECTOR: Veronica Ochoa -REHS

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Violation: None Noted

General Comments:

Today's lunch menu consisted of a muffin, cheese stick, cup of fruit, and milk.
 Hand wash station was stocked with soap, paper towels, and hot water.
 Cold holding units measured at or below 41F.
 The facility's mechanical dishwasher registered at 170F after the final rinse cycle.
 The facility's temperature logs were observed satisfactorily maintained.
 Currently, school lunches are bagged and served in the classroom.
 Kitchen staff were observed wearing face coverings due to the COVID-19 pandemic.

During today's inspection, the faucet where the facility's kettle pot is located was observed setup. However, the hose that was installed to feed water from the faucet to the kettle pot doesn't appear to be suitable food grade material. It would be in the best interest of the facility to install a different type of nozzle/hose for this faucet and perhaps install some type of catch basin for the hose/nozzle so that water does not drip onto the floor after use.

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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