**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:**  
[X] PASS  
[ ] NEEDS IMPROVEMENT  
[ ] FAIL

**Reinspection Required:** Yes: ☐  
No: [X]  
**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
## FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** AKERS SCHOOL  
**BUSINESS PHONE:** (559) 998-5707  
**RECORD #:** 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

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 cheese bread stick and marina sauce. The bread stick and marina sauce measured well above 135°F 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 41°F.

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

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

### RESULTS OF EVALUATION:

- **PASS**
- **NEEDS IMPROVEMENT**
- **FAIL**

<table>
<thead>
<tr>
<th>Reinspection Required</th>
<th>Yes</th>
<th>No</th>
<th>Reinspection Date (on or after)</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Potential Food Safety All Star:</th>
<th>Yes</th>
<th>No</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>

Received By: [Signature]

Veronica Ochoa -REHS

Agency Representative

---

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

OWNER NAME: AKERS SCHOOL
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION AVE BLDG 968
BUSINESS PHONE: (559) 998-5707
RECORD ID#: PR0000664
DATE: June 01, 2021
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 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: ✗

Veronica Ochoa - REHS
Agency Representative

NOTE: This report must be made available to the public on request.
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>AKERS SCHOOL</td>
<td>(559) 998-5707</td>
<td>PR0000664</td>
<td>June 01, 2021</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORAL SEA &amp; CONSTELLATION AVE BLDG 968</td>
<td>NAS LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CENTRAL UNION SCHOOL DIST</td>
<td>CHRISTINE COELHO</td>
<td>8/7/2024</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
</table>

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 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 41°F.
The facility's mechanical dishwasher registered at 170°F 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.

Reinspection Required: Yes: ☐ No: ☑
Reinspection Date (on or after): N/A

RESULTS OF EVALUATION: ☑ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Potential Food Safety All Star: ☑

Received By: 

Veronica Ochoa -REHS

Agency Representative

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