FOOD SAFETY EVALUATION REPORT

FACILITY NAME: KINGS LAKE EDUCATION CENTER
FACILITY SITE ADDRESS: 1128 S DAIRY
OWNER NAME: CORCORAN UNIFIED SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: Terri Thomas
BUSINESS PHONE: (559) 992-8880 Ext. 8014
CITY: CORCORAN
ZIP CODE: 93212
RECORD ID#: PR0008638
EXP DATE: 4/14/2019
INSPECTOR: MIKEL CHATELLE - REHS
DATE: April 27, 2022
INSPECTION TYPE: ROUTINE INSPECTION

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.

*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.

*Leanna Juarez was present for the inspection.

*This facility does not have a kitchen. Meals are prepared at Corcoran High School and transported to Kings Lake Education Center to be served to students.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☒ No: ☐
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

MIKEL CHATELLE - REHS
Agency Representative

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

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<tbody>
<tr>
<td>KINGS LAKE EDUCATION CENTER</td>
<td>(559) 992-8880Ext. 8014</td>
<td>PR0008638</td>
<td>December 01, 2021</td>
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<td>CORCORAN UNIFIED SCHOOL DISTRICT</td>
<td>Terri Thomas</td>
<td>4/14/2019</td>
<td>MIKEL CHATELLE - REHS</td>
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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 items that were stored in the refrigerator were stored at or below 41 F. Overall the facility was observed satisfactory.

Monica Cabral was present for the routine inspection. Food items served at the King Lake Education Center are prepared and brought over to King Lake Education from Corcoran High School.

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

RESULTS OF EVALUATION: ✗ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

MIKEL CHATELLE - REHS
Agency Representative

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<tbody>
<tr>
<td>KINGS LAKE EDUCATION CENTER</td>
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<td>Paven Batth</td>
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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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

Description/Corrective Action: Current California Food Safety Manager Certification is expired. Regulatory requirements such as a California Food Safety Manager Certification needs obtained by this facility within 30 days. Please note, a minimum of one staff member has to take and pass an accredited course. If this is not completed within 30 days, you will be required to attend an office hearing for which you will be invoiced $226.00.

General Comments:

Temperature Control: Satisfactory temperatures were measured during the inspection. Please note, all food items observed during the inspection are prepared at the Corcoran High School and then transferred to this facility. Cold holding unit, which contains milk cartons was measured at 36F. Hot holding units, which stores refried beans was measure at 165F.

Sanitation and Hygiene: Hand wash sink, located near the building was maintain stocked (i.e. soap & paper towels) and adequate water temperatures (i.e., hot & cold running water) were also noted during the inspection. Please note, the hand wash sink is within 200 feet of the building.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

RESULTS OF EVALUATION: ☑️ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☐ Yes: ☑ No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

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