



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 [HSC 113947-113947.6]

Description/Corrective Action: The facility's needs to obtain a food manager certification prior to opening and operating the concession stand. When the certificate has been obtained, please send a copy to our department via email.

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

Description/Corrective Action: The hand wash station at the concession area needs to have a mounted soap dispenser. Also, the large men's restrooms needs to have two soap dispensers installed. For the kitchen area of the theater, please install paper towel dispensers for the hand sinks.

The hot water temperature at the kitchen hand wash sinks did not have adequate hot water. At a minimum the hot water temperature must reach 100F.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The refrigerator in the kitchen area measured at 47F. Please adjust the temperature so the refrigerator portion measures at 41F or below.

General Comments:

The City of Avenal has not officially opened this facility to the public but it wanting to do so in the near future. Please make sure the violations noted above are addressed prior to opening to the public. The facility may rent out the kitchen portion of the facility once the violations have been corrected; however, only minor food prep would be allowed as the kitchen is not equipped for extensive food preparation. Please ensure the dishwasher is functional with hot water prior to allowing the rental of the kitchen.

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:

Handwritten signature in blue ink.

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: AVENAL THEATER AND EVENT CENTER	BUSINESS PHONE: (559) 633-3116	RECORD ID#: PR0010552	DATE: March 18, 2019
FACILITY SITE ADDRESS: 233 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF AVENAL	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Someone from the facility must take and pass the food manager's course within 60 days. Once the certificate is obtained, please make sure to provide a copy to our Department. Failure to obtain a copy of a certified food manager's certificate may result in suspension/revocation of the facility's food vending permit.

General Comments:

This facility only serves pre-packaged food (i.e. chips, candy), popcorn, and canned beverages at their concession stand. Once in a while, the facility will warm bagged nacho cheese in a crockpot and serve it over pre-packaged chips. The hand wash station was stocked with hot water, soap, and paper towels.

This facility may continue to operate; however, please make sure to obtain a food manager's certification.

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): N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL THEATER	BUSINESS PHONE: (559) 386-1500	RECORD ID#: PR0005414	DATE: January 22, 2018
FACILITY SITE ADDRESS: 233 E KINGS ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSP
OWNER NAME: REEL TIME ENTERTAINMENT	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	INSPECTOR: Vikram Manke

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:

This inspection was conducted to check existing construction standards for the concession stand in Avenal movie theater. The following were observed:

- Hand wash sink had soap, paper towels, and warm water supply.
- Floors, walls, and ceiling were in good condition.
- All cabinets and storage closet were observed in satisfactory condition.
- Facility plans to sell prepackaged foods, nachos, and hot dogs only.
- This is limited food prep facility. No cooking is allowed in this concession kitchen.
- Thoroughly clean the facility to remove all dust/debris.
- Contact a pest control provider to treat the concession area.

After the above mentioned items are complied with and after a food vending permit is obtained from our department, the concession can be opened to be public.

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:

Vikram Manke

Agency Representative

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