



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AKERS SCHOOL	BUSINESS PHONE: (559) 925-2611	RECORD ID#: PR0000664	DATE: September 24, 2009
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: SUSAN PADEN	EXP DATE: 3/14/2010	INSPECTOR: Veronica Santa Cruz

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:

Handwash station was stocked with soap and paper towels.
 Today's lunch menu consisted of: Sloppy Joe's which measured at 171°F, Mixed Vegetables which measured at 170°F, and fresh grapes.
 For the older children, they had the option of purchasing corn dogs which measured above 135°F.
 All cold holding units measured below 41°F.
 Facility also had up to date temperature logs.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Paden

Veronica Santa Cruz

Received By: _____

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) 998-5707Ext. 11	RECORD ID#: PR0000664	DATE: March 04, 2009
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: SUSAN PADEN	EXP DATE: 3/14/2010	INSPECTOR: Susan Lee-Yang - 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 menu consists of chicken sandwich, tator tots, milk, and crackers.
- All cold holding units measured at or below 41° F.
- Final rinse temperature for dishwasher was noted at 182°F.
- Observed hand wash station and restroom fully stocked with soap and paper towels.
- Observed daily temperature log up-to-date.
- Facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Shirley Thompson

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AKERS SCHOOL	BUSINESS PHONE: (559) 998-5707Ext. 11	RECORD ID#: PR0000664	DATE: August 28, 2008
FACILITY SITE ADDRESS: CORAL SEA & CONSTELLATION	CITY: NAS LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: SUSAN PADEN	EXP DATE: 3/14/2010	INSPECTOR: Susan Lee-Yang

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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed restroom out of paper towels.
Please stock paper towels in restroom.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: QAC sanitizer solution in two compartment sink was measured at 100 ppm.
QAC sanitizer must be at minimum of 200 ppm at all times.

General Comments:

Facility is in excellent operating condition.
Observed employees wearing hair nets, single use disposable gloves, and clean uniforms.
Facility does an excellent job documenting food and refrigerator temperatures.
Overall, keep up the good work practicing food safety.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang

Received By:

Environmental Health Specialist

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