



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: PARKVIEW MIDDLE SCHOOL	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0000171	DATE: October 10, 2011
FACILITY SITE ADDRESS: 11115 C ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: PENNY LAMB	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-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 hamburgers and steamed carrots. On the hot holding serving line, hamburger patties measured at 145°F and the steamed carrots measured at 165°F.

The walk-in refrigerator measured at 38°F and the mechanical dishwasher's final rise temperature registered at 182°F.

Quat sanitizer in the sanitizer bucket measured at 200 ppm.

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

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 Santa Cruz-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: PARKVIEW MIDDLE SCHOOL	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0000171	DATE: March 25, 2011
FACILITY SITE ADDRESS: 11115 C ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: PENNY LAMB	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-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 grilled cheese sandwiches, chicken noodle soup and mixed vegetables. Mixed vegetables measured at 199°F on the steam table and grilled cheese sandwiches measured at 140°F. Walk-in refrigerator and milk cold holding units measured at 38° F. Hand wash station was stocked with soap, paper towels and hot water. Mechanical dishwasher's final temperature reached 186°F during today's inspection. Facility had up-to-date food 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:

Veronica Santa Cruz-REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PARKVIEW MIDDLE SCHOOL	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0000171	DATE: September 29, 2010
FACILITY SITE ADDRESS: 11115 C ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: PENNY LAMB	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-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 gourd beef tostadas, corn, and rice. All items measured above 135°F. The walk-in cold holding unit measured at 41° F. The facility's reach-in freezer was observed to be inoperable. If the facility wishes to not use this unit, please remove it. The mechanical dishwasher's final temperature reached 179°F. Facility had up-to-date food temperature logs.

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

Leticia Zuniga

Received By: _____

Veronica Santa Cruz-REHS

Agency Representative

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