



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: September 09, 2009
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: SARAH HERNANDEZ	EXP DATE: 1/22/2010	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:

Observed handwash station fully stocked with soap and paper towels.

Today's menu includes chicken fajita (measured at 155°F), rice (measured at 193°F), beans (measured at 147°F), salad bar, pears, and milk (measured at 40°F).

All cold holding units measured between 33°F-40° F.

Final rinse temperature for dishwasher was noted at 180°F.

QAC sanitizer solution in two compartment sink was noted at 200 ppm.

Observed temperature logs complete and thorough.

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:

Susan Lee-Yang - REHS

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: PARKVIEW MIDDLE SCHOOL	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0000171	DATE: March 03, 2009
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: SARAH MARTINEZ	EXP DATE: 1/22/2010	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand wash station without paper towels.
Please have paper towels fully stocked at all times.

General Comments:

- Observed dishwasher final rinse temperature at 170° F.
- Today's menu consists of pizza (noted at 153°F), corn (measured at 148° F), broccoli (noted at 152°F), salad, pears, crackers, and milk.
- Milk crate measured 36°F .
- Walk-in refrigerator measured 41°F.
- QUAT sanitizer measured 200 ppm.
- Observed food temperature logs up-to-date.

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: 

Susan Lee-Yang - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA COMMUNITY CENTER/PARKVIEW SC	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0000171	DATE: September 25, 2008
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: SARAH MARTINEZ	EXP DATE: 1/22/2010	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed debris build-up inside ice machine.

Please clean unit with bleach/water solution to remove build-up.

General Comments:

Observed hand wash station stocked with soap and paper towels.

Walk-in refrigerator measured at 41° F.

Observed final rinse temperature of dish washer at 180° F.

Broccoli on steam table measured at 158° F and rice measured at 184°F.

Observed employee taking food temperature with digital thermometer, good.

Food is cooked at Armona Union Elementary School and brought over to facility.

Temperature logs are accurate and 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:

Sarah Hernandez

Received By:

Susan Lee-Yang
Environmental Health Specialist

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