



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: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: October 11, 2011
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD HANDLER: KEVIN THOMPSON	EXP DATE: 9/13/2016	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]
Description/Corrective Action: The hood baffles still need to be placed on the hood.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
 The reach-in cold holding unit measured at 41° F.

The facility currently has a pizza oven that is not underneath a hood. This pizza oven should not be used until it can be placed underneath a functioning hood.

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

(Handwritten signature)

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: ARMONA UNION ACADEMY	BUSINESS PHONE: (559) 582-4468Ext. 10	RECORD ID#: PR0000280	DATE: April 13, 2011
FACILITY SITE ADDRESS: 14435 LOCUST ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ACADEMY	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: This school needs to have someone on staff who is a certified food handler. According to the secretary, someone on-site is a certified food handler; however, proof must be submitted to our department. Please fax the copy of the certified food handler as soon as possible.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The hood baffles have still not have been installed. The hood baffles were observed near the kitchen stove; therefore please have someone install them.

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

Description/Corrective Action: The hand wash sink did not have paper towels. Please make sure all hand wash stations an stocked with soap, paper towels, and hot water.

General Comments:

The reach-in cold holding unit measured at 39° F.

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:
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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ARMONA UNION ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 583-5000	RECORD ID#: PR0003429	DATE: March 25, 2011
FACILITY SITE ADDRESS: 14045 PIMO ST	CITY: ARMONA	ZIP CODE: 93202	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ARMONA UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: CARMEN OLIVARES	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The facility's mechanical dishwasher was once again observed not functioning correctly. This dishwasher did not register any chlorine during today's inspection. The issue with the mechanical dishwasher not registering any sanitizer has been ongoing, as it was during the last two inspections. Since the dishwasher is not working one again, the employees must manually wash rinse and sanitize all utensils and equipment.

When the dishwasher is repaired, please make sure to monitor the dishwasher daily by using the chlorine test strips. Make sure the chlorine test strips measure at 50 ppm.

General Comments:

Today's lunch menu consisted of gilled cheese sandwiches, chicken noodle soup, cut apples, and salad.
Grilled cheese sandwiches and chicken noodle soap measured well above 135°F.
Cold holding units storing potentially hazardous foods measured below 41°F.
Facility had up-to-date food temperature logs as well as unit 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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Jelicia Bass

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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