



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: SENIOR NUTRITION CENTER AVN	BUSINESS PHONE: Not Specified	RECORD ID#: PR0003562	DATE: August 26, 2009
FACILITY SITE ADDRESS: 108 W KINGS	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIE DELAROSA	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Lee Johnson - 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: At least one staff person must pass a state certified food safety test within 60 days (2nd notice). Contact our office for more info if needed.

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

Description/Corrective Action: The milk refrigerator measured 45F. Please monitor and adjust as needed if it does not return to 41F. Power was reportedly disconnected recently for building renovation.

General Comments:

Staff documents food temperatures daily upon receipt. All food temperatures were satisfactory today (hot and cold). The facility is clean and well-maintained. Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Lee Johnson - 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: SENIOR NUTRITION CENTER AVN	BUSINESS PHONE: Not Specified	RECORD ID#: PR0003562	DATE: January 20, 2009
FACILITY SITE ADDRESS: 108 W KINGS	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS/TULARE AGENCY ON AGING	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Lee Johnson

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: At least one employee must be certified within 30 days.

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

Description/Corrective Action: Cold temperatures checked today ranged from 42-46 F. Cold foods should be held at 41 or less, but these will be served and gone within 30 minutes.

General Comments:

All hot temps were good today (>135). Temperatures are monitored daily with digital probe thermometer. Thank you.

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 type="checkbox"/> Potential Food Safety All Star:

Lee Johnson

Received By: _____

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SENIOR NUTRITION CENTER AVN	BUSINESS PHONE: Not Specified	RECORD ID#: PR0003562	DATE: September 18, 2008
FACILITY SITE ADDRESS: 108 W KINGS	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS/TULARE AGENCY ON AGING	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Lee Johnson

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: A new staff person is in charge (Annette). She must be certified within 60 days.

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

Description/Corrective Action: Salad measured 56F (arrived at 55F) . Please insure cold potentially hazardous foods are kept 41 F or less at all times.

General Comments:

All hot temperatures and refrigerator temps were appropriate today. Hand wash sinks are fully stocked. Sanitizer level is good.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Lee Johnson

Received By:

Environmental Health Specialist

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