



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: AVENAL NUTRITION CENTER	BUSINESS PHONE: (559) 386-5861	RECORD ID#: PR0003562	DATE: January 24, 2012
FACILITY SITE ADDRESS: 108 W KINGS	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KINGS COUNTY COMMISSION ON AGING	CERTIFIED FOOD HANDLER: Annette M. Linarte	EXP DATE: 10/21/2014	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: None Noted

General Comments:

Meals are prepped offsite and held hot or cold for transport. Staff logs temperatures upon arrival. All temperatures checked today were satisfactory. The facility was noted to be clean and well maintained. Hand wash sinks were fully stocked.

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:

Annette Linarte

Received By:

Lee Johnson - REHS

Agency Representative

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



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Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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:

Food is prepared at the new Hanford hospital and transported daily. Temperatures are logged upon arrival. All temperatures were satisfactory today. The facility is clean and well-maintained. All hand sinks are fully stocked.

Thank you.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes [] No [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star.

Handwritten signature of Annette Linarte

Received By:

Lee Johnson - REHS Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SENIOR NUTRITION CENTER AVN	BUSINESS PHONE: Not Specified	RECORD ID#: PR0003562	DATE: September 02, 2010
FACILITY SITE ADDRESS: 108 W KINGS	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ROSALIE DELAROSA	CERTIFIED FOOD HANDLER: Annette M. Linarte	EXP DATE: 10/21/2014	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please provide hot water of at least 100 F to all hand wash sinks.

General Comments:

Food is delivered daily from off site kitchen. All hot and cold food temperatures checked today were satisfactory. Temperatures are logged daily by staff. The facility was recently remodeled. All equipment is clean and functional.

Please keep a copy of your Food Vending Permit on site.

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:

Received By: _____

Lee Johnson - REHS

Agency Representative

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