



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AVENAL ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 386-9083Ext. 1085	RECORD ID#: PR0000530	DATE: October 04, 2019
FACILITY SITE ADDRESS: 500 S FIRST ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD MANAGER: Angelica Castro	EXP DATE: 1/30/2023	INSPECTOR: Liliana Stransky - 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:

Routine inspection -

* Today's menu: burritos, salad, apple sauce and rice. The temperature of the rice was above 160F and the burritos were at 144F.

* Refrigeration temperatures were observed below 41F. All units were organized and foods were properly stored above the floor.

* Sanitizer level for the 3 compartment sink is ammonia based. Please obtain test strips to determine proper concentration.

* Employees wear hair restraints, gloves and clean attire. Proper hand hygiene was observed.

* Temperature logs were observed complete and current.

* This facility is maintained in excellent condition, clean and orderly.

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:

Received By:

Liliana Stransky - REHS

Agency Representative

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



FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: AVENAL ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 386-9083Ext. 1085	RECORD ID#: PR0000530	DATE: May 03, 2019
FACILITY SITE ADDRESS: 500 S FIRST ST	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD HANDLER: Angelica Castro	EXP DATE: 1/30/2023	INSPECTOR: Yatee Patel - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

The county received a call for a possible Gastrointestinal outbreak at the school. This department responded for an investigation to rule out any possible food borne outbreak.

Statements from the Avenal District School Nurse were as follows:

- Wed 5/1/2019 - 4 students were sent home due to symptoms of vomiting (3) and one with stomach ache and fever.
 - Thur 5/2/2019 - 7 students were ill with similar symptoms. 5 out of the 7 children were send home. 2 called in sick with the same symptoms.
 - Fri 5/3/2019 - 20+ students were sent home. 23 had vomiting symptoms and 1 Diarrhea.
- The school nurse alleged that 2 students had visited the Emergency Room in Hanford on Wed 5/2/2019.

Adults (3-5) at the school were also symptomatic between 5/1-5/3. None of the adults were kitchen staff or kitchen aids.

Environmental Health Division conducted a thorough investigation for a possible food borne outbreak.

Observations:

- All hot holding foods during today's inspection (Hot Dogs and Corn) were over 135F holding temperatures and 180F final cooking temperatures.
- All temperature logs were reviewed for the entire week. All hot foods were over 180F final cooking temperatures. All temperature log copies were requested for review. All cold holding foods (fruit, milk, salad and veggies) were at 35F according to the temperature logs.

All staff were observed with proper personal hygiene, hand washing, hair nets and gloves while serving food. All hand washing stations were fully equipped with soap, paper towel and hot running water.

Our department also compared the dial thermometer that the staff uses to the digital thermometer that our department conducts inspections with. The thermometers were both in sync.

All foods that are served are pre-cooked and re-heated before serving. No raw meats are cooked for students.

The ice machine appeared clean and the scoop was outside of the machine.

The walk-in and dry storage was observed well kept.

The hood was clean and serviced regularly.

No chemical contamination was suspected. The school regularly sprays pesticides, but follows proper procedures and has

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not changed chemicals or applications for it to be a source.

No outside food is also allowed in school.

Our department asked all students who volunteer in the kitchen to stay away from entering inside from 5/3-5/7 to make sure no surfaces or food cross contamination occurs. Recommended no teachers enter inside the kitchen as well until the school is completely symptom free.

Conclusion:

This department concludes that the outbreak that was reported was not due to a food borne source.

Violation: None Noted

Reinspection Required: Yes: No: **Reinspection Date (on or after):** N/A

Angelica Castro

Yatee Patel - REHS

Received By:

Agency Representative

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