



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

<b>FACILITY NAME:</b> AVENAL HIGH SCHOOL	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000564	<b>DATE:</b> October 04, 2019
<b>FACILITY SITE ADDRESS:</b> 601 E MARIPOSA ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> BARBARA BURNS	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The pre-packaged apple wedges must be kept refrigerated at all times. These were observed displayed at room temperature.

Cut tomatoes and other vegetables also have to be kept refrigerated at 41F or below.

These foods were placed over ice during the inspection.

General Comments:

- Routine inspection -
- \* Observed hand washing station with hand soap, paper towels and hot water was also available.
- \* Refrigeration temperatures were noted below 41F, except for salad items and apple wedges.
- \* Today's menus was turkey and ham sandwiches. These are prepared and kept refrigerated until serving time.
- \* Employees have food handler certification.
- \* Food storage space appears limited, but overall the facility was observed well maintained.

Thank you

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS  
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AVENAL HIGH SCHOOL	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000564	<b>DATE:</b> December 10, 2018
<b>FACILITY SITE ADDRESS:</b> 601 E MARIPOSA ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> BARBARA BURNS	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> Troy Hommerding-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:** UV fly lights, one is non-operational, the other one only one bulb is out and the sticky pad is fill and requires replacement.

**General Comments:**

The facility does have hot water for hand washing and and utensil cleaning. Gas has been restored to the dinning area for heating purposes. The kitchen area still does not have heat due to a gas line replacement.

A new hood is currently being installed. The kitchen area is sealed off from the construction area.

Students are currently being served cold sandwiches until the gas can be restored to the kitchen and the hood construction is finished.

All cold holding temperatures were measured at or below 41°F.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Troy Hommerding-REHS

Agency Representative

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### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> AVENAL HIGH SCHOOL	<b>BUSINESS PHONE:</b> Not Specified	<b>RECORD ID#:</b> PR0000564	<b>DATE:</b> May 03, 2018
<b>FACILITY SITE ADDRESS:</b> 601 E MARIPOSA ST	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> BARBARA BURNS	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> Vikram Manke

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:

Hand wash stations had soap, paper towels, and warm water supply.  
Ambient air temp. in all refrigerators was measured below 41 F.  
Milk chests were measured below 45 F.  
Hot water, sanitizer supply, dish washing soap was available at the three compartment sink.  
Facility was observed in clean condition.  
Temperature monitoring records were reviewed.

Please provide an air gap between the drain outlet of the three compartment sink and the rim of the floor sink. A minimum air gap of 1 inch is required. Please keep doors closed at all times, except during active use, to prevent potential entry of vermin into the facility.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u>
	<input type="checkbox"/> Potential Food Safety All Star:

Received By:

*Vikram Manke*

Agency Representative

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