



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> TAMARACK ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0006283	<b>DATE:</b> November 08, 2019
<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<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> Michelle C Molless	<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:** Ceiling above the food service cart requires repair. A damaged ceiling tile where the electrical cord to power the food service was observed with exposed fiberglass insulation. Please replace or repair this ceiling tile to prevent unwanted fiberglass debris from falling into the food served for lunch. This was noted on the previous inspection report.

One UV Fly Light unit was observed missing a the UV light, please replace UV light bulb.

**General Comments:**

Hand wash sink was observed fully stocked in the kitchen and in the employee restroom.

Dry storage room was observed properly stocked. The rubber top set baseboard was observed repaired from the previous inspection.

Refrigeration temperatures were all measured at or below 41°F.

Hot holding temperatures measured above 135°F, green bean on the service art measured at 175°F.

This facility is using a digital thermometer for logging daily cold and hot holding temperatures. A temperature log was observed on the refrigeration units, all recored/logged temperatures were at or below 41°F.

Student service helpers were observed donning proper food service PPE (gloves, aprons, hair nets or hats) and properly washing hands before beginning work on the service line.

NOTE: Today the side doors were observed left open during meal service. The garbage dumpsters are with in 15-20 feet of the open doors. The garbage dumpsters were observed with the lids open. If the doors are going to be continually left open during meal service, automatic air curtains or fly fans must be installed over the doors to help prevent unwanted flying vectors from entering the cafeteria. The facility does have UV Fly lights with sticky pads in the cafeteria.

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



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<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Michelle C Molless	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> Troy Hommerding-REHS

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Michelle Molless*

Received By:

*Troy Hommerding-REHS*

Agency Representative

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<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<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> Michelle C Molless	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> Rumi Chhina

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** During inspection, 3 compartment sink sanitizer was noted below 200 ppm. Please use cold water in sanitizer and also use appropriate amount of sanitizer as directed in instructions.  
 Thank you.

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

**Description/Corrective Action:** - Baseboard in dry storage area was not glued to the wall. Please fix the baseboard in a dry storage area.  
 - The ceiling of the kitchen was deteriorated and fiber glass was exposed. Please repair the ceiling so that food won't get contaminated.

**General Comments:**

- Conducted a routine inspection of this facility and noted the following:
- Ambient temperature of all cold holding units were noted at or below 41 F.
  - Handwashing sink was fully stocked with soap, paper towels and hot water available.
  - Facility has digital thermometer on site.
  - Temperature logs are also available.

<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:

*Rumi Chhina*

Received By: \_\_\_\_\_

Agency Representative

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<b>FACILITY SITE ADDRESS:</b> 1000 UNION AVE	<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> Michelle C Molless	<b>EXP DATE:</b> 5/10/2021	<b>INSPECTOR:</b> Troy Hommerding-REHS

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

**Description/Corrective Action:**

Ceiling above the food service cart where the electrical connection penetrates the ceiling tile was observed with exposed insulation due to a damaged ceiling tile.

Mop sink faucet was observed dripping water from the faucet onto the floor.

Please repair all observed violations.

**Violation:** IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

**Description/Corrective Action:**

UV Fly traps were observed with sticky pads that are in need of replacement, sticky pads were observed with numerous flies. Flies were observed inside the cafeteria kitchen and in the main dining area. Two doors to the main dining area and the kitchen side door were observed open during the lunch service. This department recommends installing air curtains/fly fans over doors that are left open to help prevent flies from entering the building.

**General Comments:**

All cold holding temperatures were measured below 41°F.

Hot holding temperatures measured above 135°F. Green beans measured at 174°F.

Employee restroom was observed well stocked. All hand wash sinks were properly stocked today.

This facility is using a digital thermometer to log cold and hot holding temperatures daily.

Student lunch service helpers were observed properly washing their hands, donning food grade gloves, and donning proper hair restraints before starting service today.

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