



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> November 28, 2016
<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> Veronica Ochoa -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:

Today's lunch menu consisted of chicken tacos or chicken fajitas. The chicken for the tacos and the chicken fajitas measured well above 167F in the hot holding units.  
Hand wash station was stocked with soap, paper towels, and hot water.  
All cold holding units measured well below 39F.  
Quat sanitizer in the three compartment sink measured at 200 ppm.  
Food temperature logs were reviewed and noted to be well maintained.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Barbara Burns*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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



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> June 02, 2016
<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> Abel Simon - 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:

Today's menu: ham and cheese sandwiches, fruit, chips, salad, and milk.

The temperature of the cold holding units including the walk-in refrigeration unit was observed to be below 41°F.

All dry storage items were observed to be above the floor six inches.

Hand wash facilities were noted to be fully stocked with hot water, soap, and paper towels.

All items in the walk in refrigeration unit were observed to be above the floor.

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:

*Barbara Burns*

Received By:

*Abel Simon - REHS*

Agency Representative

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



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> December 08, 2015
<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 HANDLER:</b> BARBARA BURNS	<b>EXP DATE:</b> 4/1/2016	<b>INSPECTOR:</b> Vikram Singh

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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** The sanitizer level was measured between 100 and 200 ppm of quarternary ammonium. The state law requires the sanitizer level to be atleast 200 ppm. Please frequently monitor the sanitizer concentration.

**General Comments:**

Hand wash station had soap, paper towels, and warm water supply.  
Hot foods such as ground beef was measured at 176 F and chicken patties were measured at 160 F.  
Cold food items such as tuna and ham bits were measured at 37 F.  
Walk-in refrigerator was measured at 39 F.  
Storage and organization appeared excelled.  
Restrooms were observed in a good condition.  
The temperature records were reviewed. All the temperature readings were found to be satisfactory.  
A few daily records were missing the temperature measurements. Please ensure that measurements are recorded daily in real time.  
Food certifications were reviewed and found to be current.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Vikram Singh

Received By:

Agency Representative

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