



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> REEF-SUNSET MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000565	<b>DATE:</b> November 04, 2016
<b>FACILITY SITE ADDRESS:</b> 608 N FIRST 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> Karen Ayon	<b>EXP DATE:</b> 5/19/2016	<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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: REPEAT: The back door was observed to be open. There were a few flies observed inside the kitchen. This was noted in the last routine inspection. Please have air curtains installed in this facility before the next routine inspection and keep the back door closed.

General Comments:

- Today's lunch menu: chicken nuggets, fries, fruit, veggies and milk.
  - The temperature of the chicken nuggets and fries were noted to be above 135°F.
  - The temperature all cold holding units including the walk-in was noted to be below 41°F.
  - All food items were noted to be above the floor six inches.
  - The temperature log was observed to be up-to-date.
  - The back door was observed to be open, please make sure to keep the door closed.
- 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:

Abel Simon - 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> REEF-SUNSET MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000565	<b>DATE:</b> May 17, 2016
<b>FACILITY SITE ADDRESS:</b> 608 N FIRST 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> Karen Ayon	<b>EXP DATE:</b> 5/19/2016	<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: pizza, fruit, salad, and milk.

The hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

The temperature of the pizza was noted to be above 135°F.

The temperature of the milk and the walk in refrigeration unit was noted to be below 41°F.

The temperature log was noted to be inconsistent with the logging in of the temperatures. Please make sure to take temperatures of hot and cold foods daily.

The back door was noted to be open, please make sure to keep this door closed to prevent flies from coming in.

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:

*Abel Simon - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> REEF-SUNSET MIDDLE SCHOOL	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000565	<b>DATE:</b> November 16, 2015
<b>FACILITY SITE ADDRESS:</b> 608 N FIRST 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> Karen Ayon	<b>EXP DATE:</b> 5/19/2016	<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:** Three compartment wash sink: hot water measured at 86 F, two compartment wash sink measured at 105 F. Please ensure hot water is at least 120 F at all wash. This has been an issue in the past. Please adjust water temperature or at point of use water heaters at these wash sinks.

**General Comments:**

Facility is logging hot, cold holding temperatures and cooking temperatures with a digital probe thermometer.

Hand wash sink was observed fully stocked today.

Green beans on the serving line measured at 176 F.

All cold holding temperatures measured at or below 41 F.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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:
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Received By: \_\_\_\_\_

Troy Hommerding-REHS

Agency Representative

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