



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: TAMARACK ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 386-9083Ext. 1095	RECORD ID#: PR0006283	DATE: November 04, 2016
FACILITY SITE ADDRESS: 1000 UNION AVE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD MANAGER: TERESA PIERE	EXP DATE: 12/12/2016	INSPECTOR: 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 lunch menu was: tuna sandwich, fruit, chips, veggies, and milk.

The hand wash station was observed to be fully stocked.

The temperature of all cold holding units was noted to be at or below 41°F.

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

Temperature logs were available and current.

Restroom was observed to be fully stocked.

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:

Teresa Piere

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

FACILITY NAME: TAMARACK ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 386-9083Ext. 1095	RECORD ID#: PR0006283	DATE: May 17, 2016
FACILITY SITE ADDRESS: 1000 UNION AVE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD MANAGER: TERESA PIERE	EXP DATE: 12/12/2016	INSPECTOR: 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: frito boat, chili beans, fruit, salad, and a milk.

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

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

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

The dry storage area was observed to be well organized.

The temperature log was observed to be current.

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:

Teresa M. Piere

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: TAMARACK ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 386-9083Ext. 1095	RECORD ID#: PR0006283	DATE: November 16, 2015
FACILITY SITE ADDRESS: 1000 UNION AVE	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD HANDLER: TERESA PIERE	EXP DATE: 12/12/2016	INSPECTOR: 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: None Noted

General Comments:

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

Hand wash sink was observed fully stocked today; soap, paper towels, warm water.

Student helpers were observed washing their hands before putting on gloves.

Staff is using a digital probe thermometer and is logging cold holding, hot holding and cooking temperatures

Green beans measured at 170 F.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Teresa Piere

Received By:

Troy Hommerding-REHS

Agency Representative

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