



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> KETTLEMAN CITY ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000665	<b>DATE:</b> November 29, 2022
<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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:** Observed mildew accumulation in the ice machine. Please have this unit serviced as soon as possible so that it is free of contaminants.  
  
Observed the dry storage room to be blocked and inaccessible. Please have this rectified as soon as possible.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** Repeat Violation: The school cafeteria does not have a food handler on staff who is food manager certified at this time. The current cafeteria manager is Jennifer Zavala. The site requires an individual who has the required certification to the department by the end of June 2023.

**General Comments:**

Observations:

Hand washing sink was fully stocked with hot water, soap, and paper towels.

Restroom was in satisfactory condition and had hot water.

Today's lunch is El Monterey burritos, corn, barbecue chips, and cupped pears.

All hot holding units were functioning properly well above 135F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Employees were observed practicing safe food handling by washing their hands frequently and wearing gloves.

Facility was observed in overall good condition. Please maintain at all times.

Contact the department should you have any questions.

Thank you for your time.

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



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<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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<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:

SEM HAR GEBREGZIABIHE

Agency Representative

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<b>FACILITY NAME:</b> KETTLEMAN CITY ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 386-9083Ext. 1095	<b>RECORD ID#:</b> PR0000665	<b>DATE:</b> December 07, 2021
<b>FACILITY SITE ADDRESS:</b> 800 GENERAL PETROLEUM	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> REEF-SUNSET USD	<b>CERTIFIED FOOD MANAGER:</b> MARIA CASILLAS	<b>EXP DATE:</b> 5/28/2021	<b>INSPECTOR:</b> MIKEL CHATELLE - 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:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

**Description/Corrective Action:** During the routine inspection, training records were requested for employees involved with food handling and preparation at the school's cafeteria. The cafeteria manager indicated that at least one person at the facility is a certified food manager, but that the certificates are not stored on-site. Within the next 14 days, provide a copy of a certified food manager certificate for at least one employee at the facility to the Kings County Division of Environmental Health Services.

As a reminder, all facilities that prepare, handle, or serve unpackaged foods are required to have at least one employee that holds an unexpired Certified Food Manager (CFM) certificate. This certification will need to be renewed at least every 5 years.

**General Comments:**

All food temperatures met State Food Code requirements.  
 The hand washing station(s) had soap and paper towels.  
 All food items that were stored in the refrigerator were stored at or below 41 F.  
 All food items that were stored in the hot holding unit were stored at or above 135 F.  
 All food items that were stored in the freezer were frozen.  
 Overall, the facility was observed to be satisfactory.

Jennifer Sigala was present for the inspection.

<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:

*MIKEL CHATELLE - REHS*

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

Agency Representative \_\_\_\_\_

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