

County of Kings - Department of Public Health

Environmental Health Serivces 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 18, 2022
FACILITY SITE ADDRESS: 1000 UNION AVE	CITY: AVENAL	ZIP CODE : 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: REEF-SUNSET USD	CERTIFIED FOOD MANAGER: Adriana Enriquez	EXP DATE: 2/9/2027	INSPECTOR: SEMHAR 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 inside the ice machine. Please have this unit cleaned

and sanitized as soon as possible.

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Observed the sink in the restroo

Observed the sink in the restroom to not have hot water. Please ensure maintenance personnel fixes this as soon as possible. For now employees must wash their hands in

the restroom and the hand washing station, until the issue is resolved.

General Comments:

Observations:

Today's lunch is peanut butter sandwiches, applesauce, cookies, and choice of milk.

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

Restrooms were fully stocked with soap and paper towels.

Of note the facility's walk -in refrigeration unit is currently not in use, and the facility will be adding a walk- in freezer unit. For now most food items will be stored off site or in reach- in refrigeration units until the installation is completed.

All reach- in refrigeration units were functioning properly at 41F and below.

The reach-in freezer unit was functioning properly at -1.3F.

Employees were observed practicing safe food handling by washing their hands frequently and when changing tasks.

Overall the facility was observed in satisfactory condition. Please 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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The items (if any) listed below identify the violation(s) that must be concerning the conducted (if needed) at no charge. A serv			
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL		ate (on or after): N/A
RESULTS OF EVALUATION: X PASS NEED		Reinspection Da	ate (on or after): N/A Potential Food Safety All Star: GZIABIHE

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FACILITY NAME:		BUSINESS PHONE:		RECORD ID#:	DATE:	
TAMARACK ELEMENTARY SCHOOL		(559) 386-9083Ext. 109	5	PR0006283	December 06, 2021	
FACILITY SITE ADDRESS:		CITY:		ZIP CODE:	INSPECTION TYPE:	
1000 UNION AVE		AVENAL		93204	ROUTINE INSPECTION	
OMBED NAME.		OFFICIED FOOD MAN	ACED:	EVD DATE:	INCRECTOR:	_
OWNER NAME: REEF-SUNSET USD		CERTIFIED FOOD MAN Not Specified	AGER:	EXP DATE: 1/1/2021	INSPECTOR: MIKEL CHATELLE - REHS	
NELI-CONCET COD		14ot opcomed		17 172021	MIREL CHATELLE - REHS	
The items (if any) listed below identify the violati One reinspection will be conducted (if needed) a						
Violation: NO CURRENT CERTIFIED	FOOD SAFET	Y PERSON ON STA	FF	[+	HSC 113947-113947.6]	
Description/Corrective Action: General Comments:	n: During the routine inspection, training records were requested for employees involved with food handling and preparation at the school's cafeteria. None of these employees possess a Certified Food Manager certificate. Within the next 14 days, at least one employee that is involved with food handling and preparation at the school's cafeteria is required to complete an approved/accredited Certified Food Manager training and obtain a Food Manager certificate. Provide a copy of this certificate 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.					
All food temperatures met State Foo The hand washing station had soap All food items that were stored in the All food items that were stored in the Overall, the facility was observed to Adriana Enriquez was present for the	and paper towe refrigerator we hot holding uni be satisfactory.	ls. re stored at or below				
				1		_
RESULTS OF EVALUATION: X PA	SS NEE	DS IMPROVEMENT	FAIL		equired: Yes: No: Sate (on or after): N/A Potential Food Safety All Star:	<u> </u>
Received By:	MIKEL CHATELLE - REHS Agency Representative					

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