



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - <https://www.kcdph.com/ehs>

### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

Facility Name	Facility Address	City/State	Zip Code	
REEF-SUNSET MIDDLE SCHOOL	608 N FIRST Ave	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
REEF-SUNSET UNIFIED SCHOOL DISTRICT	5593869083	54656	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	2/5/2025	Routine Inspection	PR0000565	8/31/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

#### Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Lunch was being served during the inspection. Menu included chicken nuggets, baked green beans, Pre packaged cut fruit and vegetables.

During the inspection, it was noted that the running hot water temperature reaches adequate temperatures after about 8-10 minutes of continuous flow. This needs to be corrected due to the longer than adequate times required for water temperature to reach acceptable levels. The water is able to reach 100F at handwash sink and 120F at dishwash sink.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F.

Ansul ventilation hood noted with no grease buildup on the vents. The hood noted clean. All items in the dry storage areas noted at least 6 inches off the ground.

Hot holding temperature for chicken nuggets and baked green beans in the serving lines noted above 135F, and in the hot holding unit noted above 140F.

Cold holding temperatures for milk holding refrigeration units noted below 41F. The walk-in refrigeration unit noted below 41F. All times stored noted at least 6 inches above ground.

Food Manager Certification available on site for review. Current and Active.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - <https://www.kcdph.com/ehs>

### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

#### Signatures

Received By:

Griselda  
Maravilla

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/5/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
330 Campus Dr. Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - [www.countyofkings.com/health/ehs](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

Facility Name	Facility Address	City/State	Zip Code	
REEF-SUNSET MIDDLE SCHOOL	608 N FIRST ST	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		31916	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	3/12/2024	Routine Inspection	PR0000565	8/31/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

#### Overall Inspection Comment:

Lunch today includes pork egg rolls, broccoli and white rice. Food was being prepared and stored in hot holding boxes during the inspection. The hot holding temperature for pork egg rolls, broccoli and rice was noted above 135F. Temperature logs were noted down on a notepad. Maintain daily records of temperature logs. refrigeration unit in the kitchen area to measured at 38F. The walk in refrigeration which also holds milk cartons was noted at 39F during the inspection. Handwash sink stocked with paper towels and soap. Running hot water measured above 120°F at 2 separate dishwash sinks. It was noted the adequate hot water temperature was reached after 6 minutes of continuous flow. This is a persistent issue according to the facility kitchen staff. All items in the dry storage area as well as the walk in refrigeration units noted to be stored atleast 6 inches above ground. Food Manager Certificate active and present on site. General cleanliness was observed.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



## Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health  
Environmental Health Services  
330 Campus Dr. Hanford CA 93230  
Phone - 559-584-1411 Fax - 559-584-6040  
Internet - [www.countyofkings.com/health/ehs](http://www.countyofkings.com/health/ehs)

### INSPECTION REPORT

#### FOOD VENDING PERMIT - NONPROFIT

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **3/12/2024**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**