



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
PARKVIEW MIDDLE SCHOOL		11115 C ST		ARMONA, CA	93202
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
ARMONA UNION ELEMENTARY SCHOOL DISTRICT		5595835000	54496	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	2/4/2025	Routine Inspection	PR0000171	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. Facility is a school and inspected on bi-annual basis.

Lunch was being prepared to be served during the inspection. Menu included chicken tacos, whole beans (hot) , cold pre packaged cut fruit and vegetables.

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 tacos and baked whole beans in individual serving containers in the hot holding unit noted above 140F. Temperature logs noted at the facility and were reviewed.

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.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/4/2025**

Phone: **559-584-1411**

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



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330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
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PARKVIEW MIDDLE SCHOOL		11115 C ST		ARMONA, CA	93202
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
			30216	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	2/15/2024	Routine Inspection		PR0000171	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.

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Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. All items were stored at least 6 inches above ground.
Hot food holding temperatures for pinwheels and pizza pockets in the hot holding section were noted above 135°F. This is also the lunch menu for 02/15/2024.
Cold holding temperature for milk carton refrigeration unit were noted below 41°F
Food manager certificate for Scotty Worrell active and present on site.
General cleanliness in satisfactory condition.

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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/15/2024**

Phone: **559-584-1411**

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