



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	
AVENAL ELEMENTARY SCHOOL	500 S FIRST ST	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
REEF-SUNSET UNIFIED SCHOOL DISTRICT	5593869083	54636	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	2/5/2025	Routine Inspection	PR0000530	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 baked chicken, mashed potatoes with gravy, Pre packaged 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.
Adequate sanitizer buckets noted in the food serving areas as well as seating area.

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 baked chicken, mashed potatoes and gravy in the hot holding serving line unit noted above 140F. Hot holding with warm foods noted above 135F in the kitchen area.

Cold holding temperatures for milk holding refrigeration units noted below 41F. The walk-in refrigeration units 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: **2/5/2025**

Phone: **559-584-1411**

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



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AVENAL ELEMENTARY SCHOOL	500 S FIRST ST	AVENAL, CA	93204	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		36716	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	5/9/2024	Routine Inspection	PR0000530	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:

Lunch today includes orange chicken, rice, Cali mix veggies and canned Apricots.
Food was being served and stored in hot holding boxes during the inspection. The hot holding temperature for orange chicken was noted at 141F rice was noted at 155F.
Temperature logs were noted and reviewed today during inspection.
Walk in refrigeration unit in the kitchen area to measured at 38F. A second walk in refrigeration which also holds milk cartons was noted at 39F during the inspection. All items were noted to be stored at least 6 inches above ground in the refrigeration units.
Handwash sink stocked with paper towels, soap and running hot water above 100F. Running hot water measured above 120°F at dishwash sink.
Sanitizer wipe buckets were noted in the serving areas and adequate levels were noted at the dishwashing sink for sanitizer fill.
All items in the dry storage area were noted to be stored at least 6 inches above ground.
Food Manager Certificate active and present on site.
General cleanliness was observed.

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INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Signatures

Received By:

Mindy Miller

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **5/9/2024**

Phone: **559-584-1411**

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