



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
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FACILITY ID: FA00000039	RECORD ID: FOOD00053627	CT: Tract 66.06
REEDLEY COMMUNITY CENTER 100 N EAST REEDLEY CA 93654 CITY OF REEDLEY	(559) 637-4203	Time In: 02/11/2026 9:37 am Time Out: 02/11/2026 10:52 am Reinspection Date:
FOOD Facility Routine Reinspection	Permanent Food Facility - Commissary	
Permit Posted: Yes	Permit Expiration Date: 12/31/2026	Balance Due: \$0.00
FSC Name: Jodi Botello	Exp. Date: 09/13/2027	Agency: Always Food Safe
Linen (ppm) Cl: Utensil Sink (ppm) Qt:	Linen (ppm) Qt: Hot Temperature:	Utensil Sink (ppm) Cl: Cold Temperature:

Violations / Not in compliance

34. Warewashing facilities installed, maintained, and used appropriately; test strips available

Violation: Facilities that prepare food shall be equipped with approved warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f, g), 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114101.1, 114101.2, 114103, 114107, 114125)

Comments: .

The faucet provided at the 3-compartments sink cannot reach all 3-compartments.

-Install a second faucet at the rightmost compartment so that hot water at 120F can be provided to all compartments.

Remedy: Maintain warewashing facilities in good working order with adequate supplies to measure sanitizer levels.

41. Plumbing in compliance, backflow prevented with approved protection devices

Violation: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. (114171, 114189.1, 114190, 114193, 114192, 114192.1, 114193.1, 114195, 114199)

Comments: .

Observed water leaking from the hot water handle of the sprayer station.

-Repair the handle to stop leaking water.

Remedy: Repair plumbing leak(s) in an approved manner and clean thoroughly. Ensure indirect waste receptors are readily accessible for cleaning & servicing, and waste piping has an appropriate air gap.

45. Floor, walls, and ceilings properly built, maintained and clean

Violation: Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Comments: .

Observed deteriorated ceiling by the rear entrance door of the kitchen. Paint is peeling off of the ceiling.

-Repair ceiling to provide a smooth, durable, easily cleanable surface.

Remedy: Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food.

Type of Food	Temp	Process/Holding Location
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Observed and in Compliance:

- 14. Food contact surfaces clean and sanitized
- 21. Hot and cold water available
- 51. No imminent health hazard

General Comments:

-Water heater has been repaired and hot water at 100F minimum is now provided at the handwash sink and hot water at 120F minimum is now provided at the food prep sink and 3-compartments sink.

-Backsplash in ice machine has been cleaned and sanitized. No longer observed to be dirty.

Facility can now reopen to the public. Facility has written authorization from our office to reopen to the public and resume normal operations as of 2/11/26.

NOTICE: REINSPECTION FEES WILL BE CHARGED FOR REINSPECTIONS DUE TO UNCORRECTED VIOLATIONS

Received By: Frankie Hernandez, Facility coordinator

Inspected By: Jerry Xiong

