

Business Name FRONTIER HIGH SCHOOL	Mailing Address 6401 ALLEN RD BAKERSFIELD CA 93314	PE RE06	FA FA0026505
Business Address 6401 ALLEN RD BAKERSFIELD, CA 93314		Activity Time 90	PR PR0053717

Purpose of Visit		Results of Inspection									
<input checked="" type="checkbox"/>	Routine Inspection	<input type="checkbox"/>	Inspection of Closed Facility	<input type="checkbox"/>	No Violations Observed	<input type="checkbox"/>	Administrative Review	<input type="checkbox"/>	Permit Approved	<input type="checkbox"/>	Embargo
<input type="checkbox"/>	Reinspection	<input type="checkbox"/>	Rescore Inspection	<input type="checkbox"/>	Complaint allegations not observed	<input type="checkbox"/>	Inactivate Permit	<input type="checkbox"/>	Permit Suspended	<input type="checkbox"/>	Impound
<input type="checkbox"/>	Complaint	<input type="checkbox"/>	Investigation	<input type="checkbox"/>	Previous Violations Corrected	<input type="checkbox"/>	Voluntary Condemnation	<input type="checkbox"/>	Permit Reinstated	<input type="checkbox"/>	Training

Violations are detailed in the California Health and Safety Code.
 "COS" = Corrected on site at the time of inspection "Repeat" = Repeat Violation "N/O" = Not observed at time of inspection "N/A" = Does not Apply

Section 1. FOODBORNE ILLNESS RISK FACTORS -- MAJOR An "X" in the major column indicates the violation poses an immediate threat to public health and must be corrected immediately.	Score 0
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Points	Major	COS	Repeat	N/O	N/A	Item	Points	Major	COS	Repeat	N/O	N/A	Item
Holding Temperatures													
5						1 Cold holding of potentially hazardous food	5						14 Food obtained from approved source.
5						2 Hot holding of potentially hazardous food	5						15 Records, shellfish tags maintained.
5						3 Cooling of potentially hazardous food	5						16 After served, food is not re-served or reused.
5						4 Reheating of potentially hazardous food	Protection from Contamination						
Cooking Temperatures													
5						5 Cooking of raw animal or raw plant food.	5						17 Vermin infestation.
Food Handler Health and Hygiene													
5						6 Hands clean and washed as required.	5						18 Food protected from cross contamination.
5						7 Employee personal hygiene, health, open sores, cuts.	5						19 Food protected from environmental contamination.
5						8 Employee uses utensils for ready-to-eat food.	5						20 Food free from contamination, adulteration.
5						9 Handwashing sink - soap and towels.	5						21 Chemicals properly packaged, used, labeled, stored.
5						10 Handwashing sink - warm water, accessible.	5						22 Chemicals properly packaged, used, labeled, stored.
Equipment and Utensils													
5						11 Food Contact surfaces clean, sanitized as required.	26						23 Inadequate or nonfunctioning refrigeration equip.
5						12 Proper sanitizing method, residual, temp., contact time	26						24 No operable toilet facilities.
5						13 Hot and cold water available - less than 110° F.	26						25 Sewage overflow at facility.
							26						26 No potable, pressurized, hot and cold water supply.
							26						27 Severe vermin infestation.

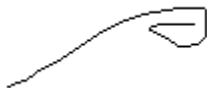

Section 2. FOODBORNE ILLNESS RISK FACTORS -- MINOR An "X" in the minor column indicates the violation poses a risk to public health and shall be corrected by the date specified.	Score 0
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Points	Minor	COS	Repeat	N/O	N/A	Item	Points	Minor	COS	Repeat	N/O	N/A	Item
Holding Temperatures													
3						28 Cold holding of potentially hazardous food	3						39 Sanitizer concentration and supplies.
3						29 Hot holding of potentially hazardous food	3						40 Wiping cloths.
3						30 Cooling of potentially hazardous food	3						41 Critical sinks present, accessible, good repair.
Food Preparation													
3						31 Thawing of frozen potential hazardous food.	3						42 Exhaust hoods/filters present, cleaned, good repair.
3						32 Preparation of potentially hazardous food.	Protection from Contamination						
3						33 Food prepared in approved area.	3						43 Food protected from cross contamination.
Food Handler Health and Hygiene													
3						34 Employee personal hygiene, health, open sores, cuts.	3						44 Food protected from environmental contamination.
3						35 Approved handling of ready-to-eat food.	3						45 Facility free of vermin infestation.
3						36 Handwashing sink - soap and towels.	3						46 Chemicals properly packaged, used, labeled, stored.
3						37 Handwashing sink - warm water, accessible.	3						47 Observed eating, drinking or tobacco use.
Equipment and Utensils													
3						38 Food contact surfaces clean, sanitized as required.	3						48 Person in charge present.
							3						49 Valid food safety certification/Demonstration of knowledge.

Section 3. NON-CRITICAL FACTORS An "X" in the NC column indicates the violation poses a non-critical risk to public health and shall be corrected by the next inspection date.	Score 0.0
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Points	NC	COS	Repeat	N/O	N/A	Item	Points	NC	COS	Repeat	N/O	N/A	Item
0.5						50 Packaged food, self - service bulk, properly labeled.	0.5						62 Toilet facilities present, equipped, maintained.
0.5						51 Oyster warning signs required for raw oysters.	0.5						63 Facility free of vermin infestation.
0.5						52 Ready - to - eat food less than thoroughly cooked notificatio	0.5						64 Facility equipped to prevent harborage of vermin.
0.5						53 Accurate probe thermometer required for testing PHF.	0.5						65 Evidence of eating, drinking, or tobacco use.
0.5						54 Accurate thermometer required for each refrigeration unit.	0.5						66 Hot water between 111F and 119F.
0.5						55 Chemical test kit for monitoring sanitizing solution.	0.5						67 Plumbing fixture - backflow protection device.
0.5						56 Employee change/storage facilities present/properly used.	0.5						68 Plumbing fixture - air gap into approved receptor.
0.5						57 Equipment maintains holding temperatures.	0.5						69 All liquid waste disposed through a plumbing system.
0.5						58 Equipment/Utensils approved, cleaned, good repair.	0.5						70 Ingredients contain trans fat above 1.5 grams.
0.5						59 Floors, walls, ceilings approved, clean, good repair.	0.5						71 Nutrition labeling present or available upon request.
0.5						60 Lighting provided as required and/or shielded.	0.5						72 Signs - handwashing, no smoking, inspection report.
0.5						61 Premises clean, free of litter, rubbish, used articles.	0.5						73 Environmental Health Permit posted.

Business Name FRONTIER HIGH SCHOOL						FA FA0026505	Activity Date 11/16/2011
Major	Minor	COS	Repeat	Non Critical	Item	Comments/Observation/Corrective Actions. An "X" in the major column indicates the violation poses an immediate threat to public health and must be corrected immediately. An "X" in the minor column indicates the violation poses a risk to public health and shall be corrected by the date specified. An "X" in the non-critical column indicates the violation poses a non-critical risk to public health and shall be corrected by the next inspection.	
						Must Comply By:	

Reinspection Date	Failure to correct the specified violations by the reinspection date stated above may result in further legal action. A reinspection fee of \$100.00 per hour will be invoiced for services required to determine compliance with applicable laws and regulations. You may request a re-score inspection within <u>seven (7) days</u> of the original inspection or <u>seven (7) days</u> from a mandatory reinspection. Only one re-score may be requested per fiscal year. The re-score inspection request form shall be submitted with You may request an appeal if you disagree with the inspection findings or the Inspection Summary Report. The appeal request form shall be submitted within <u>five (5) business days</u> .
Signature of EHS	Signature of Recipient
	

Zach Kheir