



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: October 13, 2011
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: ALMA P. ORSABA	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Today's lunch menu consisted of Spanish rice which measured at 180°F.
Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units measured between 38-39°F.
The facility's mechanical dishwasher's final rinse temperature registered at 168°F.
The quat sanitizer bucket measured at 200 ppm.
Food temperature logs were reviewed and noted to be well maintained.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Patty Desaba

Veronica Santa Cruz-REHS

Received By:

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: April 28, 2011
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: ALMA P. ORSABA	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed vegetables (carrots and cucumbers) uncovered in the walk-in refrigerator.
Please make sure all food items are covered at all times.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured below 41° F.
Today's lunch menu consisted of Spanish rice which measured at 176°F.
Mechanical dishwasher's final rinse temperature measured at 163°F.
Facility had up-to-date food temperature logs.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: October 20, 2010
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION ELEM SCHOOL DIST	CERTIFIED FOOD HANDLER: ALMA P. ORSABA	EXP DATE: 10/24/2014	INSPECTOR: Veronica Santa Cruz-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Today's lunch menu consisted of scrambled eggs and ham. The ham measured at 192° F when it came out of the oven.

All cold holding units measured at or below 39°F.

Hand wash station was stocked with soap, paper towels, and hot water.

Mechanical dishwasher's final rinse temperature reached 167° F.

Facility had up-to-date food temperature logs; however a few temperatures were missing for certain food items. Please make sure to check the final cooking temperatures of all food items served.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Patty Orsaba

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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