



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

<b>FACILITY NAME:</b> ISLAND UNION SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6424	<b>RECORD ID#:</b> PR0000602	<b>DATE:</b> October 20, 2009
<b>FACILITY SITE ADDRESS:</b> 7799 21ST AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ISLAND UNION SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA KEENY	<b>EXP DATE:</b> 8/1/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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:** SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

**Description/Corrective Action:** Observed one 106 oz can of Choice Peeled Diced Apricots severity dented. Operator removed from shelf during inspection.

**General Comments:**

Observed hand wash station fully stocked with soap and paper towels.

All food temperatures (rice, ground beef) measured above 135°F.

All cold holding units measured below 41°F.

Observed temperature logs complete and up-to-date.

Facility is in good operating condition.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Dunn*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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



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

<b>FACILITY NAME:</b> ISLAND UNION SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6424	<b>RECORD ID#:</b> PR0000602	<b>DATE:</b> April 02, 2009
<b>FACILITY SITE ADDRESS:</b> 7799 21ST AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ISLAND UNION SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA KEENY	<b>EXP DATE:</b> 8/1/2011	<b>INSPECTOR:</b> Susan Lee-Yang - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed raw meat thawing in walk-in refrigerator directly next to vegetables and above oranges.

All raw potentially hazardous foods must be stored away and below ready-to-eat foods.

Corrected at time of inspection.

General Comments:

- Observed hand wash station fully stocked with soap and paper towels.
- Today's menu consists of chicken patty on a bun (measured 158°F), potato rounds, orange, cookie, salad bar, and milk.
- Chlorine sanitizer for dishwasher measured 100 ppm.
- Walk-in refrigerator measured 37°F.
- Milk holding unit measured 39°F.
- Observed daily temperature log complete and up-to-date.
- Facility is in good operating condition.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

*Guadalupe Masquedn*

*Susan Lee-Yang - REHS*

Received By:

Agency Representative

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



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

<b>FACILITY NAME:</b> ISLAND UNION SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6424	<b>RECORD ID#:</b> PR0000602	<b>DATE:</b> October 20, 2008
<b>FACILITY SITE ADDRESS:</b> 7799 21ST AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ISLAND UNION SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA KEENEY	<b>EXP DATE:</b> 8/1/2011	<b>INSPECTOR:</b> Susan Lee-Yang

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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Dishwasher chlorine sanitizer measured 0 ppm.

Please contact for service. Chlorine sanitizer must be 100 ppm or greater.

**General Comments:**

Today's menu consists of chicken nuggets (measured at 138° F), rice (measured at 180° F), corn (measured at 167° F), milk (measured at 42° F), orange, dinner roll, and salad bar.

All cold holding units measured below 41° F.

Chlorine sanitizer bucket measured 100 ppm, good.

Hot holding unit measured above 135° F.

Observed temperature logs accurate and up-to-date.

Overall, facility is in good operating condition.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Debra Keeneey*

Received By:

*Susan Lee-Yang*

Environmental Health Specialist

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