



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: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: November 02, 2011
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: SHERRIE PAUL	EXP DATE: 5/19/2016	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous amounts of flies were once again observed in the kitchen area as well as in the students sit down area. The person in charge indicated that uv fly traps are on order and should be arriving shortly. When the uv fly traps arrive, only install them in areas where food prep does not occur.

General Comments:

Today's lunch menu consisted of turkey tacos and beans. The turkey meat measured at 175° F and the beans measured at 165°F in the hot holding units.
 Hand wash station was Stocked with soap, paper towels, and hot water.
 The chlorine sanitizer in the mechanical dishwasher measured at 100 ppm.
 All cold holding units measured at or below 41°F.
 Food temperature logs were reviewed and noted to be well maintained.

Please note that if the fly issue persists once the uv fly traps are installed, the facility may need to invest in air curtains for the doors and/or receive more frequent pest control services to help resolve the issue.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Sherrie Paul

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: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: May 06, 2011
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL	CERTIFIED FOOD HANDLER: GUADALUPE MOSQUEDA	EXP DATE: 11/29/2011	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:

Hand wash stations were stocked with soap, paper towels, and hot water.

Today's lunch menu consisted of peanut butter and jelly sandwiches. The peanut butter and jelly sandwiches were observed in the walk-in refrigeration unit and the unit measured at 38°F.

Chlorine mechanical dishwasher measured at 50 ppm.

Food temperature logs were reviewed and were filled out satisfactorily. Please make sure to date each day for the temp logs.

The salad bar that is currently being used at this facility is too large for small children to self-serve themselves. A smaller salad bar, in height, must be obtained to allow smaller children the ability to self-serve. Remember the sneeze guards should be in relative height of the child.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input checked="" type="checkbox"/> Potential Food Safety All Star:
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Sherwin Paul

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: October 27, 2010
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL	CERTIFIED FOOD HANDLER: GUADALUPE MOSQUEDA	EXP DATE: 11/29/2011	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: The facility's kitchen was observed to have an excessive amount of flies. It seems that the reason flies are entering is because a window and screen are broken. This window and screen need to be repaired as soon as possible.

Should the facility continue to see an issue with flies, the facility can invest in an ultraviolet fly trap to help with the issue.

General Comments:

Today's lunch menu consisted of tacos on apple crisp. Both items measured between 160-188°F.

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

Cold holding units measure at or below 41°F.

Mechanical dishwasher's chlorine level measured above 50 ppm.

Food temperature logs were observed to be well mainlined.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:
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