



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: LEMOORE UNION HIGH SCHOOL DISTRICT	BUSINESS PHONE: (599) 925-4565	RECORD ID#: PR0000115	DATE: October 21, 2011
FACILITY SITE ADDRESS: 101 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: DEBRA R WENZEL	EXP DATE: 1/27/2012	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 chicken sandwiches and burritos. The chicken sandwiches in the hot holding units measured at 137° F.

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

Cold holding units measured at or below 41°F.

The mechanical dishwasher's final rinse temperature registered at 168°F.

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:

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: LEMOORE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 924-6820	RECORD ID#: PR0000555	DATE: October 12, 2011
FACILITY SITE ADDRESS: 573 BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: CLARA ROSE	EXP DATE: 6/7/2015	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 chicken fries and spaghetti tacos. In the hot holding unit, chicken fries measured at 145° F and the spaghetti measured at 180° F.

All cold holding units measured well below 41°F.

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

Food temperature and refrigeration 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:

Clara Rose

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE ELEMENTARY SCHOOL	BUSINESS PHONE: (559) 924-6820	RECORD ID#: PR0000555	DATE: April 13, 2011
FACILITY SITE ADDRESS: 573 BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: CLARA ROSE	EXP DATE: 6/7/2015	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 station was stocked with soap, paper towels, and hot water.
All of the cold holding units storing potentially hazardous foods measured below 41°F.
Today's lunch menu consisted of pepperoni pizza and burritos. Peperoni pizza in the hot holding unit measured at 150°F and the burritos measured at 138°F.
Quat sanitizer in the three compartment sink measured at 200 ppm.
Cooking temperature logs were reviewed today and were observed to be well documented.

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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Clara Rose

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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