



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> LEMOORE HIGH SCHOOL	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> May 19, 2011
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE HIGH SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/27/2012	<b>INSPECTOR:</b> 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.  
Cold holding units measured at or below 41°F.  
Today's lunch menu consisted of chicken sandwiches, burritos, and pizza. All of these items in the hot holding units measured between 140-150°F.  
The final rinse temperature of the mechanical dishwasher rinsed at 160°F.  
Temperature logs were reviewed today and were noted to be well documented.  
  
Please make sure to store raw meats away from ready to eat foods.

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

Veronica Santa Cruz-REHS  
Agency Representative

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



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<b>FACILITY NAME:</b> LEMOORE HIGH SCHOOL	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> April 26, 2010
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE HIGH SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/27/2012	<b>INSPECTOR:</b> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The cold holding unit storing beverages such as gatorade and other beverages measured at 54°F. During the inspection, milk was observed to be in the unit. Please don't store milk in this unit. Milk and all dairy products must be stored at 45° F or below.

**General Comments:**

Today's lunch menu consisted of: pizza, corn dog, and chicken sandwich. All foods measured above 135°F in the hot holding unit.  
Hand wash stations were stocked with soap, paper towels, and hot water.  
The walk-in unit and other cold holding units, except for the one noted above, measured at 41° F or below.  
The final rinse temperature for the dishwasher measured at 170° F.  
Facility has up-to-date food temperature logs.

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

Received By: \_\_\_\_\_

*Veronica Santa Cruz-REHS*

Agency Representative

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<b>FACILITY NAME:</b> LEMOORE HIGH SCHOOL	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> October 09, 2009
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE HIGH SCHOOL	<b>CERTIFIED FOOD HANDLER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/27/2012	<b>INSPECTOR:</b> Veronica Santa Cruz

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The reach-in cold holding unit located by the entrance of the snack bar measured at an ambient temperature of 52° F. Please monitor unit and if unit is not at 41°F or below, have unit fixed and/or replaced.

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

**Description/Corrective Action:** Quat Sanitizer based dishwasher measured at 100 ppm. Quat sanitizer based dishwashers need to measure at 200 ppm. Please fix/replace dishwasher.

**General Comments:**

Facility had soap, paper towels, and hot water at the handwash station.  
Facility also had up-to-date food temperature logs.  
Until, the dishwasher is repaired, please wash the dishware manually in one of the three compartment sink.

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

*Debra Wenzel*

Received By: \_\_\_\_\_

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