



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 MOBIL	<b>BUSINESS PHONE:</b> (559) 925-9888	<b>RECORD ID#:</b> PR0008493	<b>DATE:</b> April 22, 2011
<b>FACILITY SITE ADDRESS:</b> 286 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> FOENG YAM	<b>CERTIFIED FOOD HANDLER:</b> FOENG YAM	<b>EXP DATE:</b> 11/11/2013	<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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Please make sure to routinely clean all equipment throughout the facility which includes the hood and the areas behind the grill. Improvements have been made to the facility's cleanliness.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** A half opened water bottle was observed sitting in the ice machine. An employee indicated that the water bottle belonged to a store employee. During this inspection, this employee was asked to discard the ice machine from the ice machine and properly wash and sanitize the ice machine.

No items should ever be placed in an ice machine. Should employees want to store personal items onsite, please purchase a mini refrigerator for employees only.

A large bag of sugar was observed opened. Please make sure to properly close all food items after each use to ensure the items do not become contaminated.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
The walk-in refrigeration unit measured at 41°F.  
Noodles, corn dog, egg roll, and orange chicken all measured at or above 135° F.

**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

Agency Representative

Received By:

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LEMOORE MOBIL	<b>BUSINESS PHONE:</b> (559) 925-9888	<b>RECORD ID#:</b> PR0006881	<b>DATE:</b> June 28, 2010
<b>FACILITY SITE ADDRESS:</b> 286 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> CHHUY K CHAO	<b>CERTIFIED FOOD HANDLER:</b> FOENG YAM	<b>EXP DATE:</b> 11/11/2013	<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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Orange chicken and beef and broccoli measured between 126-130° F. The steam table was raised higher by the owner. Please make sure to buy plastic NSF approved lids to help ensure hot holding foods are being held at 135°F or above.

**General Comments:**

This re-inspection took place to determine if the facility had corrected the noted violations noted on the last inspection report. All of the noted violations were corrected. Thank you for correcting the violations in a timely manner.

<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 type="checkbox"/> Potential Food Safety All Star:
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Received By:

*Veronica Santa Cruz-REHS*  
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Agency Representative

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