



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 SENIOR CENTER BINGO SNACK BAR	<b>BUSINESS PHONE:</b> (559) 924-7791	<b>RECORD ID#:</b> PR0003660	<b>DATE:</b> October 13, 2011
<b>FACILITY SITE ADDRESS:</b> 789 18TH AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE SENIOR BINGO	<b>CERTIFIED FOOD HANDLER:</b> RICHARD W REA	<b>EXP DATE:</b> 9/19/2014	<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 reach-in cold holding which did not have food items stored in it measured at 49°F. The walk-in refrigerator, which did not have potential hazardous foods, measured at 45°F.

Should the facility to want to store potentially hazardous foods in any of these units, the facility would have to have these units repaired so that they maintain a temperature of 41°F or below.

**General Comments:**

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

<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  
Agency Representative

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 SENIOR CENTER BINGO SNACK BAR	<b>BUSINESS PHONE:</b> (559) 924-5737	<b>RECORD ID#:</b> PR0003660	<b>DATE:</b> May 19, 2011
<b>FACILITY SITE ADDRESS:</b> 789 18TH AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE SENIOR BINGO/RICHARD REA	<b>CERTIFIED FOOD HANDLER:</b> RICHARD W REA	<b>EXP DATE:</b> 9/19/2014	<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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed raw eggs being stored directly on the floor in the walk-in refrigerator. Please store all food at least six inches off the ground.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
The reach-in refrigerator next to the three compartment sink measured at 41°F. Please store all potentially hazardous foods in this refrigerator or in the walk-in freezer. The walk-in refrigerator measured between 45-47°F which makes it only acceptable to store non potentially hazardous foods and dairy products.

<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 type="checkbox"/> Potential Food Safety All Star:
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*Nadine Master*

*Veronica Santa Cruz-REHS*

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

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LEMOORE SENIOR CENTER BINGO SNACK BAR	<b>BUSINESS PHONE:</b> (559) 924-5737	<b>RECORD ID#:</b> PR0003660	<b>DATE:</b> November 17, 2010
<b>FACILITY SITE ADDRESS:</b> 789 18TH AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE SENIOR BINGO/RICHARD REA	<b>CERTIFIED FOOD HANDLER:</b> RICHARD W REA	<b>EXP DATE:</b> 9/19/2014	<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 reach-in cold holding unit ambient temperature measured at 51° F; however, diced tomatoes that were stored in this unit measured at 47°F. All potentially hazardous foods must measure at or below 41° F.

Please monitor this unit's temperature by using the thermometer this department supplied the facility with today. If the unit is not measuring at or below 41° F, please have the unit repaired.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
All cold holding units, except for the one noted, measured at or below 41°F.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

*Richard Rea*

Received By:

*Veronica Santa Cruz-REHS*

Agency Representative

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