



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: LIBERTY MIDDLE SCHOOL	BUSINESS PHONE: (558) 924-6817	RECORD ID#: PR0003832	DATE: November 01, 2011
FACILITY SITE ADDRESS: 1000 LIBERTY DR	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: ELLYN HELM	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 sandwiches, hamburgers, chicken tenders, and burritos. All food items in the hot holding units measured at satisfactory temperatures.
Cold holding units measured at or below 41° F.
Hand wash station was stocked with soap, paper towels, and hot water.
The chlorine sanitizer in the three compartment sink measured above 100 ppm.
Food and cold holding 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



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: LIBERTY MIDDLE SCHOOL	BUSINESS PHONE: (558) 924-6817	RECORD ID#: PR0003832	DATE: May 12, 2011
FACILITY SITE ADDRESS: 1000 LIBERTY DR	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: ELLYN HELM	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 hamburgers, turkey gravy, hot pockets, and cheese pizza. All of these items in the hot holding unit measured well above 135°F.

All of the cold holding units measured at or below 41°F.

The mechanical dishwasher's final rinse temperature measured at 180° F.

The facility's food temperature were observed 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:

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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



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: LIBERTY MIDDLE SCHOOL	BUSINESS PHONE: (558) 924-6817	RECORD ID#: PR0003832	DATE: May 11, 2010
FACILITY SITE ADDRESS: 1000 LIBERTY DR	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: Rosa Garcia	EXP DATE: 7/13/2010	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The mechanical dishwasher did not register chlorine or proper final rinse temperature. The type of mechanical dishwasher this facility has, must have a final sanitizing chlorine level of 50 ppm, a final rinse temperature of 160°F, or have a combination of a 160°F final rinse temperature and 50 ppm chlorine sanitizing level.

According to the person in charge, the dishwasher will be serviced today, May 11, 2010. If the dishwasher is not repaired by today, please manually wash, rinse, and sanitize all utensils.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Today's lunch menu consisted of hamburgers which measured at 150°F and potato wedges.
Observed employees demonstrating proper food handling procedures.
Facility had up-to-date food temperature logs.

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:
---	--

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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