



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: MCDONALDS-LMR | BUSINESS PHONE: (559) 924-5600 | RECORD ID#: PR0000153 | DATE: January 06, 2012 |
| FACILITY SITE ADDRESS: 1089 N LEMOORE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF |
| OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC | CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT | EXP DATE: 9/25/2013 | INSPECTOR: Lee Johnson - 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:

Construction inspection of remodel (extending dining room and drive through, adding fry station, relocating grill, adding vegetable sink, adding and relocating hand sink, ADA restroom remodel, etc.).

Finish work remains in the dining room and on wall/door frame covering in the kitchen.

OK to operate new equipment as soon as the following is completed:

- Finish FRP/corner installation
- Seal valve cover at rear hand sink
- Seal loose corner piece opposite the office
- Clean all construction debris throughly

Thank you.

| | |
|---|--|
| 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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star: |

Received By: 

Lee Johnson - REHS
Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

| | | | |
|---|---|---------------------------------|---|
| FACILITY NAME: MCDONALDS-LMR | BUSINESS PHONE: (559) 924-5600 | RECORD ID#: PR0000153 | DATE: October 19, 2011 |
| FACILITY SITE ADDRESS: 1089 N LEMOORE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC | CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT | EXP DATE: 9/25/2013 | 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 FOOD TEMPERATURE MONITORING

[HSC 113998 & 114000]

Description/Corrective Action: Observed the time and temperature of the lettuce improperly labeled from when it is supposed to be discarded. All cut produce must be discarded after being out at ambient temperature for 2 hours; therefore, have all employees implement this policy accurately.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action: Observed mushrooms being stored directly next raw frozen beef patties. During this inspection, the mushrooms were relocated. Please store all ready to eat foods away from raw potentially hazardous foods.

Bagged ice was also observed being stored directly on the floor in the walk-in freezer. Please make sure all food is stored at least six inches off the floor.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units measured well below 41°F.
Beef patties in the hot holding units measured at 147°F and chicken patties measured at 152° 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:

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

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|---|---|---------------------------------|---|
| FACILITY NAME: MCDONALDS-LMR | BUSINESS PHONE: (559) 924-5600 | RECORD ID#: PR0000153 | DATE: March 30, 2011 |
| FACILITY SITE ADDRESS: 1089 N LEMOORE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC | CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT | EXP DATE: 9/25/2013 | 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 MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: The dry storage area, walk-in in freezer, and the area underneath the soda machine in the dive thru area need to be cleaned more often. These areas had an accumulation of food debris.

The reach-in freezer lid where the beef patties are stored must be replaced since this lid does not shut properly. The beef patties in this unit were observed frozen during this inspection. Also, the walk-in refrigerator door does not shut properly without placing the latch in place. Make sure all employees are aware to place the latch in place.

The hot water heater was observed leaking. This hot water must be either repaired and/or replaced with a water heater of an equivalent or greater size so that the facility has sufficient hot water.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41° F.
Beef patties, chicken nuggets, and chicken patties measured well above 135°F in their hot holding trays.
The facility's food temperature logs were reviewed and were well documented.

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

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