



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 27, 2010
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: None Noted

General Comments:

Handwash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at 41°F or below.
Hamburger patty measured at 160° F and chicken nugget measured at 170° F.
Quat sanitizer in the three compartment sink measured at 200 ppm.
Chlorine sanitizer bucket measured at 100 ppm.
Food temperature logs are being logged and are up-to-date.
Overall, facility is in good operating condition.

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 checked="" type="checkbox"/> 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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS-LMR	BUSINESS PHONE: (559) 924-5600	RECORD ID#: PR0000153	DATE: July 27, 2009
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

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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed handwash station with a broken cold water handle. Please fix/replace handwash station handle.

General Comments:

Cold holding units measured below 41° F.
Beef patty measured at 167° F.
The Quat sanitizer in the three compartment sink measured at 200 ppm.
Daily temperatures logs were maintained and up to date.

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: _____

Veronica Santa Cruz

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FOOD SAFETY EVALUATION REPORT - COMPLAINT INSPECTION

FACILITY NAME: MCDONALDS-LMR	BUSINESS PHONE: (559) 924-5600	RECORD ID#: PR0000153	DATE: April 02, 2009
FACILITY SITE ADDRESS: 1089 N LEMOORE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT	EXP DATE: 9/25/2013	INSPECTOR: Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Uniform Retail Food Facilities Law at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was prompted by a complaint alleging mouse droppings were found in a breakfast egg sandwich. Today's inspection revealed the following.

Muffins for the egg sandwich are received frozen and are stored in the freezer until needed. Frozen muffins are then taken one case at a time from the freezer opened from the box and the individual closed bags of muffins are placed on the top racks adjacent to the toaster machine to be defrosted. Only one bag is opened and completely used before another bag is opened. Today only one bag was open and did not contain any observable mouse droppings. unused muffins are sealed at the end of breakfast and placed back on the rack for use the next day.

The toaster oven was observed with some black/dark grayish burnt particulate material. The Manager on duty stated this is common as some muffin material that breaks loose may become burnt and stay in the toaster.

The complainant stated they could not remember if they had cheese on the sandwich.

The folded egg used on the sandwich is again received frozen and stored directly in the freezer unit until needed. Frozen packs of folded eggs are then placed into to the refrigeration unit adjacent to the front line cooking area. Folded eggs are then cooked for at least two two minutes and 30 seconds. Eggs are only hot held for no longer than 20 minutes at 135°F.

No mouse droppings were observed by the muffin racks adjacent to the toaster area or any other areas of the facility. This facility does have a pest control operator that provided a monthly service.

No other complaints have been received by this department or by the facility management. The sandwich in question has been discarded and could not be observed.

At this time the complaint can not be verified.

Violation: None Noted

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