



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: MEADOW LANE ELEMENTARY	BUSINESS PHONE: (559) 924-6831	RECORD ID#: PR0000556	DATE: October 09, 2009
FACILITY SITE ADDRESS: 252 1/2 MEADOW LN	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: LEASA FOX	EXP DATE: 11/13/2010	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: None Noted

General Comments:

Today's lunch menu consisted of: corndogs (measured 135° F), cheeseburgers (measured 160°F), and chili beans (measured 180°F).

Handwash sink was stocked with soap, paper towels, and hot water.

All coldholding units measured at or below 41°F.

Facility has up-to-date food temperature logs.

Overall, facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Leasa Fox

Veronica Santa Cruz

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEADOW LANE SCHOOL	BUSINESS PHONE: (559) 924-6831	RECORD ID#: PR0000556	DATE: April 16, 2009
FACILITY SITE ADDRESS: 252 1/2 MEADOW LN	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DIST	CERTIFIED FOOD HANDLER: LEASA FOX	EXP DATE: 11/13/2010	INSPECTOR: Susan Lee-Yang - 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:

Observed hand wash station fully stocked with soap and paper towels.

Observed operator conducting proper hand washing procedures.

Today's menu includes: popcorn chicken (measured at 142°F), nacho cheese, salad, ham (measured at 38°F) carrots, strawberries, and milk.

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

Observed daily temperature logs completed and up-to-date.

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:

Leasa Fox

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MEADOW LANE SCHOOL	BUSINESS PHONE: (559) 924-6831	RECORD ID#: PR0000556	DATE: November 21, 2008
FACILITY SITE ADDRESS: 252 1/2 MEADOW LN	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE ELEMENTARY SCHOOL DIST	CERTIFIED FOOD HANDLER: LEASA FOX	EXP DATE: 11/13/2010	INSPECTOR: Susan Lee-Yang

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:

Observed potentially hazardous foods (burritos, pizza, hamburgers) above 135° F. Chlorine sanitizer bucket was noted at 100 ppm. All temperature logs were up to date. All cold holding, including the milk crates, were noted at or below 41°F . Overall, facility is in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Leasa Fox

Received By:

Susan Lee-Yang
Environmental Health Specialist

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