



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> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> October 06, 2011
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> JOANN AYERS	<b>EXP DATE:</b> 10/24/2014	<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:** None Noted

**General Comments:**

Today's lunch menu consisted of chicken sandwiches that measured at a satisfactory temperature in the hot holding unit.  
All cold holding units measured at or below 41° F.  
The mechanical dishwasher's final rinse temperature registered at 177°F.  
Hand wash station was stocked with soap, paper towels, and hot water.

This facility had a new ice machine installed which was observed to be indirectly drained and a salad bar is now being utilized that was observed to have proper sneeze guards.

As a reminder, please have the hood properly cleaned by a certified company, as a build-up of grease was observed on the backside of the facility's oven.

The facility's food temperature logs were observed to be well maintained.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:
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Veronica Santa Cruz-REHS

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

Agency Representative

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



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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> March 23, 2011
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> JOANN AYERS	<b>EXP DATE:</b> 10/24/2014	<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:** None Noted

**General Comments:**

Today's lunch menu consisted of cheese quesadillas green beans, and apple sauce.  
Cheese quesadillas measured at 144°F in the hot holding unit.  
Cold holding units measured below 41°F.  
Facility's food temperature logs and unit temperature logs were up-to-date and well documented.

The facility's dishwasher is currently not functioning properly. However, employees are washing, rinsing, and sanitizing manually.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:
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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> September 30, 2010
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION ELEM SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> JOANN AYERS	<b>EXP DATE:</b> 10/24/2014	<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: None Noted

General Comments:

Today's lunch menu consisted of turkey gravy and mashed potatoes. Turkey gravy measured at 158°F in the hot holding unit and mashed potatoes measured at 146°F.

Cold holding units measured at or below 41°F.

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

Mechanical dishwasher's final rinse temperature reached 188°F.

Facility's food temperature logs were up-to-date and 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:

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Agency Representative

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