



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> NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-3406	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> September 24, 2009
<b>FACILITY SITE ADDRESS:</b> HAWKEYE & DRISKANY AVENUE	<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> 3/14/2010	<b>INSPECTOR:</b> 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:

Today's menu consists of sloppy joe, grapes, green beans, and milk.

Sloppy joe and green beans measured above 135°F.

Milk crates measured between 43°F- 45°F.

Final rinse temperature for dishwasher was noted at 181°F.

Observed food temperature and refrigerator/freezer logs complete and thorough.

Observed operators conducting proper handwashing procedures.

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:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823Ext. 11	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> March 04, 2009
<b>FACILITY SITE ADDRESS:</b> HAWKEYE & DRISKANY AVENUE	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93246	<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> 3/14/2010	<b>INSPECTOR:</b> 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:

Today's menu consisted of chicken sandwiches, which measured at 148°F, milk, oranges and tator tots. Milk crate measured at 43°F. Reach-in cold holding unit measured at 41° F. The dishwasher's final rinse temperature measured at 176° F. Handwash station was stocked with soap and paper towels. Overall, facility is in good operating condition.

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

*Joann Ayers*

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

*Susan Lee-Yang - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823Ext. 11	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> August 28, 2008
<b>FACILITY SITE ADDRESS:</b> HAWKEYE & DRISKANY AVENUE	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93246	<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> 3/14/2010	<b>INSPECTOR:</b> 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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed QUAT sanitizer pump not operating.  
Please call service company to repair unit.

**General Comments:**

- Prior-to arrival, food had been served to students; however, macaroni and cheese were logged at 156°F by employee.
- Observed employees wearing hair nets and clean uniforms.
- All reach-in units were measured at or below 41° F.
- Observed dishwasher at 180° F during final rinse cycle.
- Facility is in excellent operating condition.

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

*Jo Ann Ayers*

Received By:

*Susan Lee-Yang*

Environmental Health Specialist

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