



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: November 01, 2016
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD MANAGER: ALMA P. ORSABA	EXP DATE: 4/26/2019	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.
Today's breakfast menu consisted of breakfast pizza. The final cooking temperatures of the pizza measured between 178-190F. Pizza in the hot holding unit measured at 128F; however, the temperature was increased during the inspection.
The walk-in refrigerator measured at 37F and the milk crates measured at 45F.
The chlorine sanitizer in the mechanical dishwasher measured at 50 ppm after the final rinse.
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:

Alma P. Orsaba

Received By:

Veronica Ochoa -REHS

Agency Representative

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



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: April 05, 2016
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD HANDLER: ALMA P. ORSABA	EXP DATE: 4/26/2019	INSPECTOR: Abel Simon - 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:
Teriyaki Beef Dunkers, fried rice, pepperoni rippers, garden bar, and milk.

Hand wash station was noted to be fully stocked.

Hot holding temperature of the fried rice and beef dunker was noted to be above 135°F.

The temperature of the walk-in refrigeration unit was noted to be below 41°F.

All items in both dry and cold storage areas were above the floor six inches.

Temperature logs were noted to be up to date and available on site.

Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Alma P Orsaba

Received By:

Abel Simon - REHS

Agency Representative

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



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: October 21, 2015
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD HANDLER: ALMA P. ORSABA	EXP DATE: 4/26/2019	INSPECTOR: Veronica Ochoa -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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous amounts of flies were observed in the sitting and kitchen area of the facility. Fly curtains should be obtained to be placed at the doors to minimize the entrance of the flies.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility's mechanical dishwasher was observed leaking from the bottom of the unit while the unit was not running. The issue with the leak must be addressed immediately.

General Comments:

Today's breakfast consisted of a breakfast bar (breaded food item). Breakfast bar measured at 146F while being served.
 The facility's walk-in refrigerator measured at 41F.
 The milk cold holding unit measured at 45F.
 Hand wash station was stocked with soap, paper towels, and hot water.
 Food temperature logs were reviewed and noted to be well maintained.

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

Alma P Orsaba

Received By: _____

Veronica Ochoa -REHS

Agency Representative _____

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