



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

<b>FACILITY NAME:</b> CINNAMON ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6844	<b>RECORD ID#:</b> PR0006095	<b>DATE:</b> November 01, 2016
<b>FACILITY SITE ADDRESS:</b> 500 E CINNAMON DR	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> PEGGY BILLINGSLEY	<b>EXP DATE:</b> 6/9/2020	<b>INSPECTOR:</b> 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.  
The walk-in refrigerator measured at 41F and the milk crates measured at or below 45F.  
Today's lunch menu consisted of ground beef tacos or waffles. The final cooking temperature of the ground beef was 180F.  
The final rinse temperature of the mechanical dishwasher measured at 170F.  
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:

*Peggy Billingsley*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> CINNAMON ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6844	<b>RECORD ID#:</b> PR0006095	<b>DATE:</b> April 25, 2016
<b>FACILITY SITE ADDRESS:</b> 500 E CINNAMON DR	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> PEGGY BILLINGSLEY	<b>EXP DATE:</b> 6/9/2020	<b>INSPECTOR:</b> 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 COOKING TEMPERATURES [HSC 114004 - 114012]

**Description/Corrective Action:** The facility's food temperature logs were reviewed and it was discovered that the pizza's final cooking temperatures were below 165F. Please make sure to read the labels on the food items and cook to the manufacturers specifications.

**Violation:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Chicken sandwiches in the hot holding unit measured between 110-118F. As a result, the hot holding units were increased in temperature. Please make sure all foods that are to be hot held measure at or above 135F.

**General Comments:**

Today's lunch menu consisted of chicken sandwiches.  
Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units storing potentially hazardous foods measured at or below 41F.  
Milk crates measured at 44F.  
The mechanical dishwasher's final rinse temperature reached 180F.  
Food temperature logs were reviewed and noted to be maintained.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Peggy Billingsley*

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<b>FACILITY NAME:</b> CINNAMON ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6844	<b>RECORD ID#:</b> PR0006095	<b>DATE:</b> November 03, 2015
<b>FACILITY SITE ADDRESS:</b> 500 E CINNAMON DR	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD HANDLER:</b> PEGGY BILLINGSLEY	<b>EXP DATE:</b> 6/9/2020	<b>INSPECTOR:</b> 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:

Today's lunch menu consisted of egg rolls and hamburgers. The final cooking temperature of the egg rolls measured at 190F and the hot holding temperature of the hamburgers measured at 135F.  
Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
The final rinse temperature of the mechanical dishwasher reached 170F.  
Food temperature logs were reviewed and noted to be up-to-date.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Peggy Billingsley*

Received By:

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