



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> CIVIC AUDITORIUM	<b>BUSINESS PHONE:</b> (559) 924-6767	<b>RECORD ID#:</b> PR0008906	<b>DATE:</b> September 08, 2016
<b>FACILITY SITE ADDRESS:</b> 435 C ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CITY OF LEMOORE	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The facility's reach-in refrigerator's ambient temperature measured at 47F. The unit was adjusted during the inspection. Please make sure the unit holds at 41F or below when food items are being stored.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.  
The facility's hood currently doesn't have an ansul system installed. It would be a good idea to have an ansul system installed for the hood in the even that there should ever be a fire.

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:

Veronica Ochoa -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> Civic Auditorium	<b>BUSINESS PHONE:</b> (559) 924-6767	<b>RECORD ID#:</b> PR0008906	<b>DATE:</b> August 06, 2015
<b>FACILITY SITE ADDRESS:</b> 435 C ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CITY OF LEMOORE	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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 reach-in refrigerator measured at 38F.

This facility serves as commissary to those who wish to utilize the kitchen.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Stan Pan*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> Civic Auditorium	<b>BUSINESS PHONE:</b> (559) 924-6767	<b>RECORD ID#:</b> PR0008906	<b>DATE:</b> February 07, 2014
<b>FACILITY SITE ADDRESS:</b> 435 C ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CITY OF LEMOORE	<b>CERTIFIED FOOD HANDLER:</b> Not Specified	<b>EXP DATE:</b>	<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:

Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding unit measured at 41F.  
Facility serves as a commissary for caterers.

<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 type="checkbox"/> Potential Food Safety All Star:
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Received By:

Veronica Santa Cruz-REHS

Agency Representative

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