



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: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: November 02, 2016
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: SHERRIE PAUL	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.
The milk crate and walk-in refrigerator measured at 40F.
Today's lunch menu consisted of chicken casserole and vegetarian beans. The chicken casserole measured at 150F on the steam table and the beans measured at 191F.
The mechanical dishwasher's chlorine level measured at 50 ppm.
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:

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

FACILITY NAME: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: May 04, 2016
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: SHERRIE PAUL	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:

Today's lunch menu consisted of cheese stuffed bread sticks. This food item measured between 160-170F coming out of the oven.

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

All cold holding units measured at or below 41F.

The chlorine sanitizer for the mechanical dishwasher measured at 50 ppm after the rinse cycle.

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:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: November 03, 2015
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD HANDLER: SHERRIE PAUL	EXP DATE: 5/19/2016	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: Several flies were observed in the kitchen and cafeteria. Please make sure to keep the fly curtains running if the doors are going to be open.

General Comments:

Today's lunch menu consisted of frito boats and corn. The beans on the hot holding unit measured at 165F and the corn measured at 167F.

Hand wash station was stocked with soap, paper towels, and hot water. Please obtain a mounted soap dispenser for the hand wash station.

Cold holding units measured at or below 41F. The facility recently acquired temperature alarms for their cold holding units.

The new mechanical dishwasher measured at 50 ppm of chlorine.

Food temperature logs were reviewed and noted to be maintained.

The facility recently modeled their existing kitchen and submitted plans for the work completed. Although the new gas hood is only partially underneath the exhaust hood, KC Fire Department permitted the set-up. At this time, the work completed is hereby approved.

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

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