



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> LEMOORE ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6820	<b>RECORD ID#:</b> PR0000555	<b>DATE:</b> October 31, 2016
<b>FACILITY SITE ADDRESS:</b> 573 BUSH ST	<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> CLARA ROSE	<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.  
Cold holding units measured at or below 41F.  
Today's lunch menu consisted of been and cheese burritos, chicken sandwiches, or pizza. The final cooking temperatures for the burritos measured between 166-188F and the chicken sandwiches measured at 190F.  
The bleach sanitizer in the three compartment sink measured at 100F.  
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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<b>FACILITY NAME:</b> LEMOORE ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6820	<b>RECORD ID#:</b> PR0000555	<b>DATE:</b> April 05, 2016
<b>FACILITY SITE ADDRESS:</b> 573 BUSH ST	<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> CLARA ROSE	<b>EXP DATE:</b> 6/9/2020	<b>INSPECTOR:</b> 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 lunch menu:  
Breaded chicken, mac and cheese, yogurt and cheese, and milk.

Hand wash station was observed to be fully stocked.

Temperature of the cold holding units were noted to be below 41°F.

Temperature of the breaded chicken was noted to be at 175°F.

Dry storage area was observed to be above the floor six inches.

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:

*Clara Rose*

Received By:

*Abel Simon - REHS*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> LEMOORE ELEMENTARY SCHOOL	<b>BUSINESS PHONE:</b> (559) 924-6820	<b>RECORD ID#:</b> PR0000555	<b>DATE:</b> October 15, 2015
<b>FACILITY SITE ADDRESS:</b> 573 BUSH ST	<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> CLARA ROSE	<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 spaghetti, hamburgers, and chili cheese dogs.  
Spaghetti measured at 156F in the hot holding unit and the hamburgers measured at 140F.  
Hand wash station was stocked with soap, paper towels, and hot water.  
The facility's walk-in refrigerator measured at 41F.  
The facility will be receiving a new commercial freezer that replace the non-commercial freezer unit. Please remember that if any significant changes are to occur with the facility's kitchen or its operations, our Department must be notified and plans may have to be submitted.  
Food temperature logs were reviewed and noted to be well maintained.

<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 checked="" type="checkbox"/> Potential Food Safety All Star:
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*Clara Rose*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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