



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: LEMOORE STADIUM CINEMAS	BUSINESS PHONE: (559) 924-2100	RECORD ID#: PR0006163	DATE: August 03, 2016
FACILITY SITE ADDRESS: 400 FOLLETT ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE CINEMAS, CLP	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The inner lip of the inside of the ice machine was observed to have a pink grime build up. Please discard all the ice in this unit and thoroughly clean out the inside of this equipment.

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

Description/Corrective Action: REPEAT: Observed the small refrigerators in the concession stand area to be below 41°F. This was observed during the last routine inspection. The refrigerator on the right was noted to be at 54°F and the refrigerator on the left was noted to be at 60°F. These units hold butter, jalapeños and bottled water. These were adjusted during the inspection report. After being adjusted, the unit on the right was noted to be at 41° and the unit on the left was noted to be at 52°. The butter was moved to the unit on the left. Please make sure to continue to monitor the temperatures of these units.

General Comments:

Hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

All dry storage foods were observed to be above the floor six inches.

Restrooms were observed to be fully stocked.

Please correct the above noted violations.

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:

Rachelle Ring

Received By:

Abel Simon - 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: LEMOORE STADIUM CINEMAS	BUSINESS PHONE: (559) 924-2100	RECORD ID#: PR0006163	DATE: February 04, 2016
FACILITY SITE ADDRESS: 400 FOLLETT ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE CINEMAS, CLP	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The temperatures of the cold holding reach in units holding butter and milk were noted to be below 41°F. The unit on the right was noted to be at 47°F and the one on the left was observed to be at 53°F. The temperatures were lowered during the inspection. Buttes were moved to reach in cold holding units in the storage area. Please keep them here until the noted units are reading at the appropriate temperature. Please make sure to monitor temperatures and keep them at or below 41°F.

General Comments:

- Hand wash station was noted to be fully stocked.
- All dry storage was observed to be above the floor six inches.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- 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:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE STADIUM CINEMAS	BUSINESS PHONE: (559) 924-2100	RECORD ID#: PR0006163	DATE: August 03, 2015
FACILITY SITE ADDRESS: 400 FOLLETT ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE CINEMAS, CLP	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: ABEL SIMON

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:

All cold holding units were noted below 41°F.

Hand wash stations were fully stocked.

Restrooms were fully stocked.

Thank you.

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

Southin Smith

Received By:

ABEL SIMON

Agency Representative

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