



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 UNION HIGH SCHOOL DISTRICT	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> November 15, 2016
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION HIGH SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/17/2017	<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 38F.  
Burritos in the hot holding unit measured at 148F.  
The final rinse temperature for the mechanical dishwasher reached 164F.  
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 UNION HIGH SCHOOL DISTRICT	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> May 04, 2016
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION HIGH SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/17/2017	<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 chicken sandwiches, hamburgers, frito boats, etc.  
The chicken sandwiches and hamburgers in the hot holding units measured between 154-160F.  
Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
The final rinse temperature of mechanical dishwasher reached 160F.  
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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<b>FACILITY NAME:</b> LEMOORE UNION HIGH SCHOOL DISTRICT	<b>BUSINESS PHONE:</b> (599) 925-4565	<b>RECORD ID#:</b> PR0000115	<b>DATE:</b> December 01, 2015
<b>FACILITY SITE ADDRESS:</b> 101 E BUSH ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION HIGH SCHOOL DISTRICT	<b>CERTIFIED FOOD HANDLER:</b> DEBRA R WENZEL	<b>EXP DATE:</b> 1/17/2017	<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 stations were stocked with soap, paper towels, and hot water.  
The walk-in refrigerator and reach-in refrigerator measured at 38F.  
Chicken patties in the hot holding unit measured at 180F. Rice for the teriyaki chicken measured at 180F.  
The mechanical dishwasher's final rinse temperature reached 164F.  
Food temperature logs were reviewed and noted to be maintained.

The tiles (coving) need to be placed in the snack bar area. Please address this as soon as possible to protect the wall when the floors are mopped.

<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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