



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: MCDONALDS-LMR	BUSINESS PHONE: (559) 924-5600	RECORD ID#: PR0000153	DATE: September 13, 2016
FACILITY SITE ADDRESS: 1089 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD MANAGER: BALDEMAR BETANCOURT	EXP DATE: 6/1/2019	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: None Noted

General Comments:

All hand wash sinks were observed to be fully stocked with hot water, paper towels, and soap.

All hot holding temperatures were noted to be above 135°F.

The cold holding temperature of all units including the walk-in refrigerator was noted to be at or below 41°F.

All dry foods and cold foods in the walk-in were 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:

Received By:

Abel Simon - REHS

Agency Representative

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



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: MCDONALDS-LMR	BUSINESS PHONE: (559) 924-5600	RECORD ID#: PR0000153	DATE: March 01, 2016
FACILITY SITE ADDRESS: 1089 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT	EXP DATE: 6/1/2019	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed two frozen hash browns on a box in the walk-in freezer. Please make sure to keep lids or boxes of food closed to avoid potential cross contamination.

General Comments:

- All cold holding foods were noted to be at or below 41°F.
- All hot holding food temperatures were noted to be above 135°F.
- Hand wash sinks were observed to be fully stocked with hot water, soap, and paper towels.
- All items in the walk-in freezer and refrigerator were above the floor six inches.
- Temperature log was available on site and current.
- 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:

Megan Filipe

Received By:

Abel Simon - REHS

Agency Representative

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MCDONALDS-LMR	BUSINESS PHONE: (559) 924-5600	RECORD ID#: PR0000153	DATE: September 01, 2015
FACILITY SITE ADDRESS: 1089 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: FRANK GIANNOLA/GIANNOLA'S INC	CERTIFIED FOOD HANDLER: BALDEMAR BETANCOURT	EXP DATE: 6/1/2019	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 temperatures were noted at or below 41°F.
 All hot holding temperatures were noted at or above 135°F.
 Hand wash sinks were observed to be fully stocked.
 Restrooms were well maintained.
 Overall facility was observed to be very well maintained.
 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:

Baldemar Betancourt

Received By: _____

ABEL SIMON

Agency Representative _____

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