



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: MIQ O'DOHERTY HALL	BUSINESS PHONE: (559) 924-3424	RECORD ID#: PR0000632	DATE: November 15, 2016
FACILITY SITE ADDRESS: 884 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIQ SCHOOL	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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 reach-in refrigerator measured at 40F.
The chlorine level in the three compartment sink measured at 100 ppm.
Chicken nuggets were being heated in the oven during the inspection.
Food temperature logs were reviewed and noted to be well maintained.
The facility's new certified food manager is: Valeria Novoa (NRFSP) exp. 10-15-20

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: MIQ O'DOHERTY HALL	BUSINESS PHONE: (559) 924-3424	RECORD ID#: PR0000632	DATE: May 11, 2016
FACILITY SITE ADDRESS: 884 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIQ SCHOOL	CERTIFIED FOOD MANAGER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility must show proof of having a certified food manager onsite.

General Comments:

Today's lunch menu consisted of chicken nuggets and watermelon. The final cooking temperatures of the chicken nuggets ranged from 176-198F.

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

The facility's reach-in cold holding unit measured at 45F; however, the unit was slightly warm due to the facility's operators opening and closing the unit. The temperature of the unit measured at 34F in the morning.

Food and cold holding 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:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: MIQ O'DOHERTY HALL	BUSINESS PHONE: (559) 924-3424	RECORD ID#: PR0000632	DATE: December 01, 2015
FACILITY SITE ADDRESS: 884 N LEMOORE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: MIQ SCHOOL	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Someone from the facility took and passed the certified food manager course; however, our Department has not received proof of the certification. Please either mail or email the certificate to our Department as soon as possible.

General Comments:

Today's lunch menu consisted of barbecue chicken. The barbecue chicken in the hot holding unit measured at 145F. The reach-in cold holding unit measured at 37F. Hand wash station was stocked with soap, paper towels, and hot water. The chlorine sanitizer in the three compartment sink measured at 100 ppm. Food temperature logs were observed properly maintained; however, the temperature log for the month of November could not be found. Please make sure to keep the temperature logs in a secure place so that they do not get misplaced.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Ochoa -REHS

Received By:

Agency Representative

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