



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> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> September 20, 2016
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> JOAN BOWMAN	<b>EXP DATE:</b> 4/26/2019	<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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:**

The mechanical ware washing machine was observed to not be dispensing sanitizer. This was brought to the attention of the kitchen manager. Manager stated that company who services the machine would be at this facility later today. In the meantime, please use the two compartment sink in the kitchen to wash, rinse, and sanitize the dishes while the machine is serviced. Please fax or send in a copy of the service invoice indicating when and what service was performed on this machine by the end of the week.

As a reminder, please make sure to routinely use the chemical testing strip on mechanical ware washing machines to test that there is adequate sanitizer being dispersed in the unit.

**General Comments:**

Today's lunch menu: sloppy joes on a bun, garden bar, fruit, and milk.

Temperature log was observed to be current and up-to-date.

Cold holding temperatures for all units including the walk-in were observed to be at or below 41°F.

Hot holding temperatures of the foods was observed to be above 135°F.

Dry storage and cold holding storage noted to be above the floor six inches.

Please correct the above noted violations and send a copy of the service invoice to our office.

Thank you.

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



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<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> JOAN BOWMAN	<b>EXP DATE:</b> 4/26/2019	<b>INSPECTOR:</b> Abel Simon - REHS

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Joan Bowman*

Received By:

*Abel Simon - REHS*

Agency Representative

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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> March 29, 2016
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> JOAN BOWMAN	<b>EXP DATE:</b> 4/26/2019	<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: IMPROPER COOKING TEMPERATURES

[HSC 114004 - 114012]

**Description/Corrective Action:** The facility's food temperature logs were reviewed and it was noted that a few food items such as pepperoni pizza, sloppy joes, orange chicken were not cooked to 165F. Today, the facility was reheating wedged pizza and only reheated it to 136.5F. The box where the pizza came from was pulled out of the recycle bin and on the box it was indicated that the pizza must be reheated to 165F. As a result, the pizza was put back into the oven to be reheated 165F. Please make sure to read all packages were food items are pulled out of and check the reheating temperatures.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
The mechanical dishwasher final rinse temperature reached 160F.  
Churros for second chance breakfast measured at 150F in the hot holding unit.

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

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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> September 30, 2015
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD HANDLER:</b> JOAN BOWMAN	<b>EXP DATE:</b> 4/26/2019	<b>INSPECTOR:</b> 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:

Today's lunch menu consisted of: hot dogs, corn, garden bar and milk.

The temperature of the hot dogs was noted to be above 135°F.

The temperature of the cold holding units and walk-in was noted to be below 41°F.

Hand wash station was noted to be fully stocked with hot water, soap, and paper towels.

All items in the dry storage area were observed to be above the floor six inches and well maintained.

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:

*Joan Bowman*

Received By:

ABEL SIMON

Agency Representative

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