



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: VETERAN'S HALL	BUSINESS PHONE: (559) 924-6767	RECORD ID#: PR0008907	DATE: September 08, 2016
FACILITY SITE ADDRESS: 411 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF LEMOORE	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS

[HSC 114259-114259.3]

Description/Corrective Action: Ants were observed near the facility's hand wash sink in the kitchen area. According to the person in charge, Rescom currently services the facility for pest control. Please call a certified pest control company to treat for the issue.

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
The cold holding unit measured at 37F.

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

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: VETERAN'S HALL	BUSINESS PHONE: (559) 924-6767	RECORD ID#: PR0008907	DATE: August 06, 2015
FACILITY SITE ADDRESS: 411 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CITY OF LEMOORE	CERTIFIED FOOD HANDLER: Not Specified	EXP DATE:	INSPECTOR: Veronica Ochoa -REHS

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

Description/Corrective Action: The non-commercial refrigerator ambient temperature measured at 46F. Although the refrigerator was empty, it would be best to repair or replace the unit should it not be holding at 41F.

General Comments:

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

This facility is only rented out to the public on occasion. As a reminder, the kitchen in this facility can only be utilized for minimal food preparation.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Slm Pan

Received By:

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Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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