



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: WEST HILLS COLLEGE LEMOORE - CONCESSION	BUSINESS PHONE: (559) 925-3200	RECORD ID#: PR0008758	DATE: November 01, 2016
FACILITY SITE ADDRESS: 555 COLLEGE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WEST HILLS COLLEGE DISTRICT	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.
Cold holding units measured at satisfactory temperatures.
This concession area was observed properly organized and clean.

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: WEST HILLS COLLEGE LEMOORE - CONCESSION	BUSINESS PHONE: (559) 925-3200	RECORD ID#: PR0008758	DATE: April 07, 2016
FACILITY SITE ADDRESS: 555 COLLEGE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WEST HILLS COLLEGE DISTRICT	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: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The facility's hot dog machine needs to be cleaned after each use. Please make sure to clean all equipment after usage. Any food debris could lead to unexpected vermin.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The open cold holding refrigerator was plugged in during the inspection; however, the unit measured above 80F. Although this unit did not have any food items, please make sure the unit measures at or below 41F should it be used to store potentially hazardous foods.

General Comments:

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

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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Veronica Ochoa -REHS

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WEST HILLS COLLEGE LEMOORE - CONCESSION	BUSINESS PHONE: (559) 925-3200	RECORD ID#: PR0008758	DATE: October 21, 2015
FACILITY SITE ADDRESS: 555 COLLEGE AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WEST HILLS COLLEGE DISTRICT	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: None Noted

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
All cold holding units measured below 41F.
Some of the floor sinks needed to be cleaned. This issue was immediately at the time of the inspection.

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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