



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 SNACK BAR	BUSINESS PHONE: (559) 925-3000Ext. 3365	RECORD ID#: PR0006247	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: DEBRA A. CHRISTY	EXP DATE: 12/16/2020	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 at or below 41F.
Quat sanitizer in the three compartment sink measured at 200 ppm.
Food temperature logs were reviewed and noted to be well maintained.

According to the person in charge, this facility will no longer be in operation come January 2017. As a result, at that time, the food vending permit will no longer be active.

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 SNACK BAR	BUSINESS PHONE: (559) 925-3000Ext. 3365	RECORD ID#: PR0006247	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: DEBRA A. CHRISTY	EXP DATE: 12/16/2020	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 cold holding units storing potentially hazardous foods measured at or below 41F.
Quat sanitizer in the three compartment sink measured at 200 ppm.
Food temperatures and cold holding 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:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: WEST HILLS COLLEGE SNACK BAR	BUSINESS PHONE: (559) 925-3200Ext. 3365	RECORD ID#: PR0006247	DATE: October 21, 2015
FACILITY SITE ADDRESS: 555 COLLEGE DR	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: WEST HILLS COLLEGE DISTRICT	CERTIFIED FOOD HANDLER: DEBRA A. CHRISTY	EXP DATE: 10/9/2015	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 or below 41F.
Quat sanitizer in the three compartment sink measured at 200 ppm.
Food temperature logs were reviewed and noted to be well maintained.

The certified food manager's certification has expired; however, the course will be taken in a few weeks. When the certificate is obtained, please make sure to provide our Department with a copy of the certification.

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