



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> LEMOORE GOLF COURSE	<b>BUSINESS PHONE:</b> (559) 924-9658	<b>RECORD ID#:</b> PR0009771	<b>DATE:</b> January 24, 2017
<b>FACILITY SITE ADDRESS:</b> 350 IONA AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CITY OF LEMOORE	<b>CERTIFIED FOOD MANAGER:</b> KELLY MELZO	<b>EXP DATE:</b> 3/3/2020	<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: None Noted

General Comments:

The hand wash station and restrooms were stocked with soap, paper towels, and hot water.

Cold holding units measured at or below 41F.

The facility recently obtained a keg cooler and got rid of the hot dog maker. Now, the facility makes hot dogs by grilling them on the stove.

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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<b>FACILITY NAME:</b> LEMOORE GOLF COURSE	<b>BUSINESS PHONE:</b> (559) 924-9658	<b>RECORD ID#:</b> PR0009771	<b>DATE:</b> July 13, 2016
<b>FACILITY SITE ADDRESS:</b> 350 IONA AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CITY OF LEMOORE	<b>CERTIFIED FOOD MANAGER:</b> KELLY MELZO	<b>EXP DATE:</b> 3/3/2020	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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Violation: None Noted

General Comments:

Hand wash station and restrooms were stocked with soap, paper towels, and hot water.  
Food items in the cold holding units measured at or below 40F.  
Chlorine sanitizer in the three compartment sink measured at 100 ppm.  
Employees food handler cards were observed current.

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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