FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGVALL ELEMENTARY</td>
<td>(559) 924-6819</td>
<td>PR0000357</td>
<td>September 20, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1055 CEDAR LN</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>RHONDA HAMMOND</td>
<td>2/24/2023</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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:** Spoiled or adulterated food products displayed

[HSC 113980 & 114055]

**Description/Corrective Action:** Observed a large dented can of applesauce and a large dented can of peaches stored in the dry storage area. These were discarded immediately. All foods contaminated and adulterated must be discarded to prevent food borne illness and cross contamination.

**General Comments:**

Observations:

- Hand washing stations were supplied with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All hot holding units were functioning properly at 135F and above.
- All refrigeration units were functioning properly at 41F.
- The walk in freezer unit was functioning properly at 0F.
- The dry storage room was in satisfactory condition. All food items were clean, organized, and placed six inches above the ground.

Overall this facility is in satisfactory condition. Please contact the department if you have any questions.

Thank you for your time.

**RESULTS OF EVALUATION:**

<table>
<thead>
<tr>
<th></th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Reinspection Required: No: X

Reinspection Date (on or after): N/A

Potential Food Safety All Star: 

Received By: SEMHAR GEBREGZIABIHE

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ENGVALL ELEMENTARY
BUSINESS PHONE: (559) 924-6819
RECORD ID#: PR0000357
DATE: November 02, 2021

FACILITY SITE ADDRESS: 1055 CEDAR LN
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: RHONDA HAMMOND
EXP DATE: 2/24/2023
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:

Today's lunch menu consisted of hot dogs, corn dogs, pizza, and chicken sandwiches. These food items all measured well above 135°F in the hot holding unit.
Hand wash station was stocked with soap, paper towels, and hot water.
All cold holding units measured at 35°F or below.
Food temperature logs were reviewed and noted to be satisfactorily maintained.

This facility will be receiving a remodel to remove the dishwasher and replace it with a three compartment sink that will be indirectly drained. The construction plans have been submitted and approved by this department. The remodel is scheduled to take place during the winter break.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL
Reinspection Required: [X] Yes [ ] No
Reinspection Date (on or after): N/A
Potential Food Safety All Star: [X]

Received By: [Signature]

Veronica Ochoa -REHS
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ENGVALL ELEMENTARY
BUSINESS PHONE: (559) 924-6819
RECORD ID#: PR0000357
DATE: May 05, 2021

FACILITY SITE ADDRESS: 1055 CEDAR LN
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: RHonda Hammond
EXP DATE: 2/24/2023
INSPECTOR: Susan Lee-Yang - 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 stations have hot and cold water, soap, and paper towels.

Chicken nuggets and grill cheese sandwich in the hot holding units were measured above 135F.

Ambient temperature of the walk-in refrigerator was measured below 41F.

Observed facility clean and organized.

Temperatures are checked and documented.

Observed food operators wearing hair nets and disposal gloves.

As a reminder, please submit 2 sets of plans to our office for approval prior to replacing the dishwasher with a 3-compartment sink. Ensure the 3-compartment sink is indirectly drained into a floor sink.

RESULTS OF EVALUATION: X PASS  ☐ NEEDS IMPROVEMENT  ☐ FAIL
Reinspection Required: ☐ Yes: ☒ No: ☒
Reinspection Date (on or after): N/A
X Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS
Agency Representative

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