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>WEST HILLS UNIVERSITY CHARTER SCHOOL</td>
<td>(559) 924-6844</td>
<td>PR0006913</td>
<td>September 27, 2022</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>450 MARSH DR</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>Not Specified</td>
<td></td>
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<table>
<thead>
<tr>
<th>INSPECTOR:</th>
<th></th>
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<tbody>
<tr>
<td>SEMHAR GEBREGZIABIHE</td>
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</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: None Noted

General Comments:

Observations:

- Hand washing station was fully stocked with hot water soap and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- All refrigeration units were functioning properly at 41F and below.
- The three compartment sink was in satisfactory condition.
- The ice machine was in satisfactory condition.

Of note, please send a copy of the facilities food manager certification as soon as possible. In the previous inspection it was noted the food managers course was in the process of completion.

Overall this facility is in satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION:  

- [X] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

Reinspection Required:  

- [ ] Yes
- [X] No

Reinspection Date (on or after):  

- [ ] N/A

Potential Food Safety All Star:  

- [ ]

Received By:

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SEMHAR GEBREGZIABIHE

Agency Representative

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

**FACILITY NAME:** WEST HILLS UNIVERSITY CHARTER SCHOOL  
**BUSINESS PHONE:** (559) 924-6644  
**RECORD ID#:** PR0006913  
**DATE:** November 02, 2021

**FACILITY SITE ADDRESS:**  
450 MARSH DR

**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** LEMOORE UNION ELEMENTARY SCHOOL DISTRICT  
**CERTIFIED FOOD MANAGER:** Ania Rodriguez  
**EXP DATE:** 6/5/2025  
**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 log that was posted on the stand-up refrigerator was observed well documented.  
The milk cold holding unit and stand-up refrigerator measured well below 30F.  
During this inspection, no food product was available was able to be temped since no food operator was available.

**RESULTS OF EVALUATION:**  
- [x] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required: [ ] Yes: [x] No:  
Reinspection Date (on or after): N/A

**Veronica Ochoa - REHS**  
Agency Representative

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

**FACILITY NAME:** WEST HILLS UNIVERSITY CHARTER SCHOOL  
**BUSINESS PHONE:** (559) 924-6844  
**RECORD ID#:** PR0006913  
**DATE:** May 04, 2021

**FACILITY SITE ADDRESS:** 450 MARSH DR  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** LEMOORE UNION ELEMENTARY SCHOOL DISTRICT  
**CERTIFIED FOOD MANAGER:** Ania Rodriguez  
**EXP DATE:** 6/5/2025  
**INSPECTOR:** Susan Lee-Yang - REHS

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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

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**General Comments:**

- Hand wash station has hot water, soap, and paper towels.
- Chicken sandwich and burrito in the hot holding unit were measured above 135F.
- Observed temperature logs up-to-date.
- Observed facility clean.

All food items are cooked/reheated at Liberty Middle School located in Lemoore, CA and transported to this school.

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**RESULTS OF EVALUATION:**  
- X PASS  
- ☐ NEEDS IMPROVEMENT  
- ☐ FAIL

**Reinspection Required:** Yes: ☐ No: X

**Reinspection Date (on or after):** N/A

- X Potential Food Safety All Star:


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Received By:  

**Susan Lee-Yang - REHS**  
**Agency Representative**

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