



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name		Facility Address		City/State		Zip Code	
LEMOORE ELEMENTARY SCHOOL		573 BUSH ST		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
				79178		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Tong Yang		10/6/2025	Routine Inspection		PR0000555		8/31/2026

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Today inspection, the following were observed (activities activities in kitchen)

Handwash sink have hot water observed temperature reading at 100F and above. Have single use paper towel and hand soap.

3 compartment sink use bleach as sanitizer, sink have hot water observed temperature reading at 120F and above.
Dry storage observed neatly organized with dated on cans and boxes.

Cold holding/cooler units observed with temperature reading at 41F and below holding mainly milks. Hot holding unit observed temperatures reading at 135F and above (hamburgers, hotdogs). All food items are covered.

Walk-In cooler temperature observed reading at 41F and below. Items are neatly stored and off floor by 6in or more.

Freezer observed temperature reading at 18F and below, items observed frozen.

Ventilation hood was observed clean and free of grease buildup.

Floor and wall observed well maintained, no debris.

Employee restroom have functioning toilet with tissue paper and hand soap. Sink have hot water observed reading at 100F and above.

Food Safety manager certificate verified and valid for Clara R, expire on 06/09/2030.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Tong Yang**

Title:

Date: **10/6/2025**

Email: **Tong.Yang@co.kings.ca.us**

Phone: