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>ISLAND UNION SCHOOL</td>
<td>(559) 924-6424</td>
<td>PR0000602</td>
<td>September 22, 2022</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
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<tbody>
<tr>
<td>7799 21ST AVE</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>ISLAND UNION SCHOOL DISTRICT</td>
<td>SHERRIE PAUL</td>
<td>5/21/2024</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 reinspeetion will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspeetion required.

<table>
<thead>
<tr>
<th>Violation:</th>
<th>Description/Corrective Action:</th>
</tr>
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<tbody>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Observed the ice scoop embedded in the ice. This was corrected on site. Please ensure the ice scoop is stored away from the ice when not in use.</td>
</tr>
<tr>
<td>UNNECESSARY ITEMS AND LITTER</td>
<td>The dry storage room was observed blocked and inaccessible due to unorganized boxes and other miscellaneous items. Please clear the area to allow access.</td>
</tr>
<tr>
<td>IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT</td>
<td>The kitchen floor in the food preparation area was observed with partial sealant and needs to be resealed to ensure a non absorbent, easily cleanable, and non-porous material. Please resolve this issue as soon as possible to prevent excess food and microbial accumulation.</td>
</tr>
</tbody>
</table>

**General Comments:**

Observations:

Today's lunch is chicken fajitas, rice, and vegetables.

All hot holding food items (chicken, vegetables, rice) were well above 135F.

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were functioning properly and were fully stocked.

All food items placed in the dry storage area, refrigeration, and freezer units were all six inches above the ground.

All refrigeration units were well maintained and functioning properly at 41F.

All freezer units were functioning properly at 0F.

The facility's ice machine was in good working order.

Please correct the above noted deficiencies in a timely manner.

Thank you for your time.

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

**FACILITY NAME:** ISLAND UNION SCHOOL  
**BUSINESS PHONE:** (559) 924-6424  
**RECORD ID#:** PR0000602  
**DATE:** September 22, 2022

**FACILITY SITE ADDRESS:** 7799 21ST AVE  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** ISLAND UNION SCHOOL DISTRICT  
**CERTIFIED FOOD MANAGER:** SHERRIE PAUL  
**EXP DATE:** 5/21/2024  
**INSPECTOR:** SEMHAR GEBREGZIABIHE

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

| Reinspection Required: Yes: [ ] No: [x] |
| Reinspection Date (on or after): N/A |
| Potential Food Safety All Star: |

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Received By:  

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**SEMHAR GEBREGZIABIHE**  
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ISLAND UNION SCHOOL
FACILITY SITE ADDRESS: 7799 21ST AVE
OWNER NAME: ISLAND UNION SCHOOL DISTRICT

BUSINESS PHONE: (559) 924-6424
CITY: LEMOORE
CERTIFIED FOOD MANAGER: TRACY SOUZA

RECORD ID#: PR0000602
ZIP CODE: 93245
EXP DATE: 4/22/2024

DATE: November 10, 2021
INSPECTION TYPE: ROUTINE INSPECTION
INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]
Description/Corrective Action:
Flies are a problem in the kitchen and every effort to exclude them is not getting done.
The UV lamps did not have working light bulbs and the fan at the back kitchen door did not turn on when the door was opened.
Replace the UV light bulbs immediately and keep the fans running at all times to minimize the fly problem. Additional UV lamps can also be installed to help with fly control.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action:
The hamburgers were cooked to 171F according to the temperature log. A pan of cooked patties were also monitored at 148F inside a warmer unit; however, the individually packaged burgers (patty + bun) were held at temperatures ranging between 84 - 92F.
The operator indicated that when the burgers are assembled, the temperature of the patties drops. The corrective action is to return the individually packed hamburgers back to the oven and bring them up to 165F before placing them in the warming units for hot holding. This was done at the time of the inspection.

General Comments:
Routine inspection -

Today's lunch menu: hamburgers and green beans.

Observed milk case, walk-in refrigerator and freezer at safe temperatures below 41F.
The hand washing station had soap, paper towels and hot water.
The chlorine sanitizer for the dishwasher was above 100ppm.
A digital thermometer was available for monitoring food temperatures and daily logs were observed complete.
Recommendation: deep clean the hard to reach areas and all non-food contact surfaces regularly.

Please address the deficiencies noted in a timely manner.

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RESULTS OF EVALUATION:  

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

Reinspection Required:  

- [X] Yes  
- [ ] No

Reinspection Date (on or after):  

- [ ] N/A

Liliana Stransky - REHS

Received By: 

Agency Representative

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