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>LEMOORE MIDDLE COLLEGE HIGH SCHOOL</td>
<td>(559) 925-3515</td>
<td>PR0008601</td>
<td>September 27, 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>555 COLLEGE AVE</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 HIGH SCHOOL DISTRICT</td>
<td>BELINDA BUSTILLOS</td>
<td>8/20/2024</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 reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

**Description/Corrective Action:** Observed the indirect drain for the three compartment sink to not have an air gap between the pipe and the floor sink. Section 114193.1 of the California Retail Food Code states, An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Please have maintenance personnel look into this matter as soon as possible.

**General Comments:**

All food distributed in the facility is prepared by Lemoore High School. Minimal food prep is done at this facility.

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 equipment at the facility was in good condition.

Overall the facility is in satisfactory condition.

Thank you for your time.

**RESULTS OF EVALUATION:**

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

**Reinspection Required:** No: [X] Yes: [ ]

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

**Potential Food Safety All Star:**

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Received By: [Signature]

Agency Representative: SEMHAR GEBREGZIABIHE

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

FACILITY NAME: LEMOORE MIDDLE COLLEGE HIGH SCHOOL
FACILITY SITE ADDRESS: 555 COLLEGE AVE
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: BELINDA BUSTILLOS
BUSINESS PHONE: (559) 925-3515
CITY: LEMOORE
ZIP CODE: 93245
RECORD ID#: PR0008601
EXP DATE: 8/20/2024
INSPECTOR: Veronica Ochoa - REHS
DATE: November 02, 2021
INSPECTION TYPE: ROUTINE INSPECTION

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 tamales and chicken and fries. Both food items measured at 135°F in the transporting hot holding unit. Currently the facility has moved its operations to a small area that is equipped with a three compartment sink that is indirectly drained, hand wash sink, and grill that has a hood. Currently, all the food is prepared at Lemoore High School and transported on a daily basis. No cold holding units are available onsite. Food temperature logs are being adequately maintained.

RESULTS OF EVALUATION: ☑ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: ☑ Yes: ☐ No: ☑ X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Veronica Ochoa - REHS
Agency Representative

Received By:

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

FACILITY NAME: LEMOORE MIDDLE COLLEGE HIGH SCHOOL
FACILITY SITE ADDRESS: 555 COLLEGE AVE
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT

BUSINESS PHONE: (559) 925-3515
CITY: LEMOORE
CERTIFIED FOOD MANAGER: BELINDA BUSTILLOS

RECORD ID#: PR0008601
ZIP CODE: 93245
EXP DATE: 8/20/2024
INSPECTOR: Veronica Ochoa - REHS

DATE: May 04, 2021
INSPECTION TYPE: ROUTINE INSPECTION

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 tamales. The tamales in the transport warmer measured at 150°F.
The hand wash station in the serving area was equipped with hot water, soap, and paper towels.
The reach-in commercial refrigeration unit was observed unplugged during the inspection and the commercial hot holding unit was not in use. According to the gal serving the bagged lunches, milk cartons and food items are brought from Lemoore High School and distributed to the students. Any items that are leftover are taken back to Lemoore High School after the lunch period.
Food temperatures are taken when the food arrives as the temperature log was shown during the inspection.
Students were observed eating outside during the inspection.

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

Reinspection Required: Yes: [ ] No: [X]
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