Restaurant Bakery Permit Inspection Report
Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411           Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - NONPROFIT

Facility Name: CENTRAL UNION SCHOOL DISTRICT WAREHOUSE
Facility Address: 15783 18TH AVE
City/State: LEMOORE, CA
Zip Code: 93245

Owner/Operator
Facility Phone No.
Inspection ID
Inspection Result
23896
Pass

Inspector Name
Inspection Date
Purpose of Inspection
Permit License
Expiration Date
REHS INSPECTOR
11/3/2023
Routine Inspection
PR0008588
8/31/2024

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

Overall Inspection Comment:
Inspection, on the state with Elias Rodriguez. The facility consists of a large freezer, and a large dry goods storage area, which is in a large sea train. Food items are delivered from the warehouse to other schools within the district. No violations were noted during the inspection.

Inspection conducted by Keith Jahnke

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

Received By: [Signature]
Inspected By: [Signature]

Inspector Name: REHS INSPECTOR
Title: Environmental Health Officer
Date: 11/3/2023
Phone: 559-584-1411
Email: ehs@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION SCHOOL DISTRICT WAREHOUSE
BUSINESS PHONE: (559) 925-2611
RECORD ID#: PR0008588
DATE: May 17, 2022

FACILITY SITE ADDRESS:
15783 18TH AVE
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME:
CENTRAL UNION SCHOOL DISTRICT
CERTIFIED FOOD MANAGER:
Not Specified
EXP DATE:
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: IMPROPER USE OR STORAGE OF TOXIC MATERIALS
[HSC 114254-114254.3]
Description/Corrective Action: Cleaning agents in the dry storage seattrain were observed being stored next to food product. Please store any cleaning agents away from food product.

General Comments:
The facility's walk-in freezer was observed nicely organized and all food product was frozen. All food product in the seattrain was observed stored at least six inches off the ground.

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

Veronica Ochoa -REHS
Agency Representative

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