FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RJ NEUTRA ELEMENTARY
FACILITY SITE ADDRESS: BLDG 967 COMMUNITY CTR DR
OWNER NAME: CENTRAL UNION SCHOOL DIST
CERTIFIED FOOD MANAGER: SHAWNETT WRIGHT
BUSINESS PHONE: (559) 998-6823
CITY: NAS LEMOORE
ZIP CODE: 93245
RECORD ID#: PR0000666
EXP DATE: 12/17/2025
DATE: October 25, 2022
INSPECTION TYPE: ROUTINE INSPECTION
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:

Today's lunch consisted of chicken alfredo and green beans. Both food items measured above 140°F in the hot holding units.
Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
The mechanical dishwasher's final rinse temperature reached 184°F.
Food temperature logs were reviewed and noted to be satisfactorily 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:

Received By: [Signature]

NOTE: This report must be made available to the public on request
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>RJ NEUTRA ELEMENTARY</td>
<td>(559) 998-6823</td>
<td>PR0000666</td>
<td>December 07, 2021</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>BLDG 967 COMMUNITY CTR DR</td>
<td>NAS 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>CENTRAL UNION SCHOOL DIST</td>
<td>SHAWNETT WRIGHT</td>
<td>12/17/2025</td>
<td>Veronica Ochoa -REHS</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: None Noted

General Comments:

Today's lunch menu consisted of spaghetti, salad, and apple sauce. The spaghetti in the hot holding unit measured at 135F.
Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.
The mechanical dishwasher's final rinse temperature reached 176F.
Food temperature logs were reviewed and noted to be maintained; however, please make sure all food that is cooked/reheated is reheated and/or cooked to the manufacturer's temperature/instructions.

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

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

[Signature]

Received By:

Veronica Ochoa -REHS
Agency Representative

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

FACILITY NAME: RJ NEUTRA ELEMENTARY
BUSINESS PHONE: (559) 998-6823
RECORD ID#: PR0000666
DATE: June 01, 2021

FACILITY SITE ADDRESS: BLDG 967 COMMUNITY CTR DR
CITY: NAS LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: CENTRAL UNION SCHOOL DIST
CERTIFIED FOOD MANAGER: LAURE MCCANN
EXP DATE: 4/9/2024
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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HS 113947-113947.6]
Description/Corrective Action: It appears that the certified food manager our agency has on file no longer is employed at the facility. Please update the facility's certified food manager with our department by submitting proof via email.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT
[HS 114161-114182 & 114257]
Description/Corrective Action: The inside lip of the facility's ice machine needs to be wiped down with bleach water as a pink type of residue was observed. Please make sure to empty a portion of the ice machine prior to cleaning it as ice shouldn't touch any area with bleach.

General Comments:
Today's lunch menu consisted of Zee Zee bars which a nutritional bar that is served at room temperature. Hand wash station was stocked with soap, paper towels, and hot water.
The final rinse temperature of the facility's mechanical dishwasher registered at 163F.
Currently, the facility is bagging all school lunches where they are served in the classroom.
Food temperature logs were observed satisfactorily maintained.
Cold holding units measured at 41F or below.
Kitchen staff were observing face coverings due to the COVID-19 pandemic.

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

Veronica Ochoa - REHS
Agency Representative

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