



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	Facility Address	City/State	Zip Code	
CENTRAL UNION ELEMENTARY	15783 18TH AVE	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		24096	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	11/3/2023	Routine Inspection	PR0000302	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 this date with Christine Coelho. All refrigerators were below 41°F. All food hot holding areas were above 135°F. The hand wash sink was fully stocked with paper towels and soap. Water in the dishwasher area reached the temperature above 130°F. Food managers safety certificate expires on August 7, 2024.

Lunch for today included:

Pizza French bread

Pasta Alfredo

Popcorn chicken

Inspection conducted by Keith Jahnke

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: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **11/3/2023**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CENTRAL UNION ELEMENTARY	BUSINESS PHONE: (559) 924-7797Ext. 11	RECORD ID#: PR0000302	DATE: May 17, 2022
FACILITY SITE ADDRESS: 15783 18TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: CENTRAL UNION SCHOOL DIST	CERTIFIED FOOD MANAGER: ALMA P. ORSABA	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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A few mice droppings were observed in the dry storage area. It seems as though pest control has been trying to treat for the issue as several sticky traps with bait were observed in the area. Please continue to treat for the vermin issue and ensure to clean up any droppings on a daily basis.

General Comments:

Hand wash station and restroom were stocked with soap, paper towels, and hot water.
 Today's lunch menu consisted of sunbutter and jelly sandwiches along with broccoli. Broccoli measured at 160F in the hot holding unit.
 Cold holding units measured well below 41F.
 The facility's mechanical dishwasher chlorine level after the final rinse cycle measured at 50 ppm.
 Food temperature were observed being maintained; however, it would be a good idea to note final cooking temperatures and then the hot holding temperatures of food items.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Patricia Ochoa

Veronica Ochoa -REHS

Received By: _____

Agency Representative _____

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