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>KINGS CHRISTIAN SCHOOL</td>
<td>(559) 924-8301</td>
<td>PR0005514</td>
<td>September 26, 2022</td>
</tr>
</tbody>
</table>

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<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>KINGS CHRISTIAN SCHOOL</td>
<td>CAREY A. HINCH</td>
<td>7/31/2022</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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 CLEANING OF UTENSILS AND EQUIPMENT  
**[HSC 114095-114099.5 & 114101-114119]**  
**Description/Corrective Action:** Observed food and dust debris in the cabinets and drawers. Please clean and maintain this regularly to prevent pest attraction and cross contamination.

**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF  
**[HSC 113947-113947.6]**  
**Description/Corrective Action:** The facilities food manager card was observed to be expired on 07/31/2022. The operator stated she is signed up to take the exam and will send a copy to the department as soon as it is received.

**Violation:** FACILITY DOES NOT HAVE A VALID PERMIT  
**[HSC 114381 (a)]**  
**Description/Corrective Action:** The facilities food vending permit expired 08/31/2018. The operator claims that she filled out the permit application each year but did not properly send it to the department. The facility's food vending permit must always be current at all times please fill out the application and turn it in to the department in person as soon as possible.

**General Comments:**

Observations:

- Hand washing station was fully stocked with hot water, soap, and paper towels.
- Restrooms were fully stocked with hot water, soap, and paper towels.
- Today's lunch is pizza and carrots.
- Hot holding temperature of pepperoni pizza was 139.1F.
- Sanitizer bucket was at 100 ppm (chlorine).
- All dry storage was well maintained, organized, and placed six inches above the ground.
- All refrigeration units were functioning properly at 41F.
- All freezer units were functioning properly at 0F.

Please correct the above noted deficiencies in a timely manner. Please contact the department if you have any questions.

NOTE: This report must be made available to the public on request
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### RESULTS OF EVALUATION:
- [ ] PASS
- [X] 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: [Signature]

Agency Representative: SEMHAR GEBREGZIABIHE

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<td>7/31/2022</td>
<td>Veronica Ochoa -REHS</td>
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Violation: None Noted

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units measured well below 41F.
All food in the dry storage area was observed stored off the ground.
As a reminder, the food manager certification will be expiring in July. Please sign-up and take a course and when the certification is obtained, please submit a copy to our department.

RESULTS OF EVALUATION:  

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<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
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Reinspection Required: No

Reinspection Date (on or after): N/A

Potential Food Safety All Star: No

Received By: [Signature]

Veronica Ochoa -REHS

Agency Representative

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

### FACILITY NAME:
KINGS CHRISTIAN SCHOOL

### BUSINESS PHONE:
(559) 924-8301

### RECORD ID#:
PR0005514

### DATE:
December 03, 2021

### FACILITY SITE ADDRESS:
900 E D ST

### CITY:
LEMOORE

### ZIP CODE:
93245

### INSPECTION TYPE:
ROUTINE INSPECTION

### OWNER NAME:
KINGS CHRISTIAN SCHOOL

### CERTIFIED FOOD MANAGER:
CAREY A. HINCH

### EXP DATE:
7/31/2022

### INSPECTOR:
Veronica Ochoa -REHS

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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 HANDWASH FACILITIES

[HSC 113953 - 113959.2]

**Description/Corrective Action:**

The facility's hand wash station was not stocked with soap. Please ensure the hand wash station is stocked with soap, paper towels, and hot water.

**General Comments:**

During today's inspection, the facility's kitchen was not in operation as the school does not provide lunch on Fridays. Hand wash station was stocked with hot water and paper towels. Cold holding units measured well below 41F.

Food temperature logs were not reviewed as the person in charge was not in 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:**

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Received By:

Veronica Ochoa -REHS

Agency Representative

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