FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>LIBERTY MIDDLE SCHOOL</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(558) 924-6817</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0003832</td>
</tr>
<tr>
<td>DATE:</td>
<td>September 29, 2022</td>
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<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>1000 LIBERTY DR</td>
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<tr>
<td>CITY:</td>
<td>LEMOORE</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93245</td>
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<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>ELLYN HELM</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>6/5/2025</td>
</tr>
<tr>
<td>INSPECTOR:</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 CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:
Observed the ice machine to have some mildew accumulation. Please empty out the machine, clean, and then sanitize the unit to prevent further mildew accumulation.

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.

All dry storage items were well maintained, clean, organized, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Today's lunch is hot dogs, sandwiches, chips, brownies.

All hot holding units were functioning properly at 135F and above.

All employees were practicing safe food handling by washing there hands in between tasks.

Overall this facility is in satisfactory condition. Please contact the department if you have any questions.

Thank you for your time.

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

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

Reinspection Required: [ ] Yes:  
[ X] No:  
Reinspection Date (on or after): N/A

Received By:

SEMHAR GEBREGZIABIHE
Agency Representative
FOOD SAFETY EVALUATION REPORT

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<td>PR0003832</td>
<td>December 01, 2021</td>
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<td>LEMOORE</td>
<td>93245</td>
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<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>ELLYN HELM</td>
<td>6/5/2025</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
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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 COOKING TEMPERATURES

**Description/Corrective Action:** In reviewing the facility's temperature logs, it appears that some of the food items were not reheated to the manufacturers recommended reheat temperature of 165F. Some of these food items included mini cheeseburgers, taco sticks, deli stick, stuffed pizza, and chili dogs. Please ensure all food items are reheated to 165F or above and hot held at 135F or above.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES

**Description/Corrective Action:** The hand wash station in the kitchen area did not reach 100F. It appears that the facility's hot water heater may need to be replaced as it took a rather long time to get hot water at the facility's three compartment sink. Also, the hand nozzle to the hand wash sink was observed loose. Please tighten the handle to this hand wash sink.

**General Comments:**

Today's lunch menu consisted of chicken sandwiches, spicy chicken sandwiches, burritos, pizza, and rice. All of the mentioned food items measured above 135F in the hot holding units.
Hand wash station was stocked with soap and paper towels.
Cold holding units measured at or below 41F.
Please ensure to correct the noted violations in a timely manner.

**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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Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LIBERTY MIDDLE SCHOOL
FACILITY SITE ADDRESS: 1000 LIBERTY DR
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: ELLYN HELM
BUSINESS PHONE: (558) 924-6817
CITY: LEMOORE
ZIP CODE: 93245
RECORD ID#: PR0003832
DATE: May 04, 2021
EXP DATE: 6/5/2025
INSPECTOR: Susan Lee-Yang - REHS
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:

- Chicken sandwich in the hot holding unit were measured above 135F.
- Hand wash station has hot and cold water, soap, and paper towels.
- All cold holding units were measured at or below 41F.
- Chlorine sanitizer in the 3-compartment sink was measured at 100 ppm.
- Observed temperature logs up-to-date.
- Observed facility clean and organized.
- To-go bagged lunches are cold holding only. Pizza in the to-go bags were measured below 41F.

RESULTS OF EVALUATION: X PASS

Reinspection Required: No
Reinspection Date (on or after): N/A

Potential Food Safety All Star: X

Received By: 

Susan Lee-Yang - REHS

Agency Representative

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