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 Clara Rose. All food in the storage area was kept 6 inches off the ground. The hand wash sink was fully stocked with single use paper towels and soap. Water temperature was above 120°F. Refrigerators were maintained below 41°F. The food handlers safety certificate expires June 5, 2025.

Menu for November 1, 2025:
- Bean and cheese burrito
- Chicken nuggets
- Tuna sandwich

Inspection by Keith Jahnke

**ATTENTION:** There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
</tbody>
</table>

Inspector Name: REHS INSPECTOR  
Title: Environmental Health Officer  
Date: 11/1/2023  
Phone: 559-584-1411  
Email: ehs@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE ELEMENTARY SCHOOL
BUSINESS PHONE: (559) 924-6820
RECORD ID#: PR0000555
DATE: September 22, 2022

FACILITY SITE ADDRESS: 573 BUSH ST
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: CLARA ROSE
EXP DATE: 6/5/2025
INSPECTOR: SEMHAR GEBREGZIABIHE

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: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED  
[HSC 113980 & 114055]

Description/Corrective Action: Observed a large can of green beans to be dented. This was discarded on site. Please ensure all cans in the facility are free from any form of adulteration and contamination.

General Comments:

Observations:

Today's lunch is turkey, gravy, mash potatoes, bread roll, chicken nuggets, and corn dogs.

All hot holding temperatures for all hot foods were well above 135F.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

The seating area was clean and in satisfactory condition.

Hand washing station was fully stocked with hot water, soap, and paper towels.

Sanitizer buckets were in satisfactory condition at 100 ppm (chlorine).

Overall the facility is in satisfactory condition.

Thank you for your time.

RESULTS OF EVALUATION:  
PASS ☒ NEEDS IMPROVEMENT ☐ FAIL ☐

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Signature:  
SEMHAR GEBREGZIABIHE
Agency Representative

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