



County of Kings - Department of Public Health
 Environmental Health Services Division
 330 Campus Drive Hanford, CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	BUSINESS PHONE: (599) 925-4565	RECORD ID#: PR0000115	DATE: September 23, 2022
FACILITY SITE ADDRESS: 101 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: DEBRA R WENZEL	EXP DATE: 2/12/2027	INSPECTOR: SEM HAR 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: None Noted

General Comments:

Observations:
 Hand washing station were fully stocked with hot water, soap, and paper towels.
 Restrooms were fully stocked with hot water, soap, and paper towels.
 All hot holding units were functioning properly well above 135F.
 All refrigeration units were functioning properly at 41F.
 All freezer units were functioning properly at 0F.
 All dry storage was properly stored and placed six inches above the ground.
 The ice machine was in satisfactory condition.
 Overall this facility is in satisfactory condition.
 Thank you for your time.

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): _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	BUSINESS PHONE: (599) 925-4565	RECORD ID#: PR0000115	DATE: May 11, 2022
FACILITY SITE ADDRESS: 101 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: DEBRA R WENZEL	EXP DATE: 2/12/2027	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 menu consisted of pizza which measured at 135F in the hot holding units.
 Hand wash station was stocked with soap, paper towels, and hot water.
 Cold holding units measured below 41F.
 The facility's mechanical dishwasher's final rinse temperature reached 186F.
 The facility's food temperature logs were noted to be well maintained.
 Currently, the facility is not utilizing the snack bar area; therefore, this portion of the facility was not inspected.

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:

Received By: _____

 Veronica Ochoa -REHS
 Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	BUSINESS PHONE: (599) 925-4565	RECORD ID#: PR0000115	DATE: October 14, 2021
FACILITY SITE ADDRESS: 101 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: DEBRA R WENZEL	EXP DATE: 3/11/2022	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 FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

Description/Corrective Action: The facility's food temperature logs were reviewed and it was noted that some of the temperature logs are not being documented and that some food temperatures are not being appropriately documented. For example, most food items that the facility serves must be reheated to 165F, which is what the manufacturer recommends. The digital temperature logs that were reviewed indicated that some food items were only reheated to 160F which is an incorrect temperature. The person in charge indicated that all food items are reheated to 165F but was not being documented as such. Please ensure food temperatures are being taken and recorded accurately.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water. Cold holding units measured at or below 41F. By the time this inspection took place, the lunch period was over. Therefore, hot holding temperatures were not able to be documented by this department.

The facility recently acquired a new gas oven that has been installed. The gas oven is slightly larger than the existing exhaust hood; however, the oven was turned on so that this department can view how the exhaust hood captures the vapors generated from the use of the unit. Some of the vapors were not entirely captured by the exhaust hood but based on the demonstration of the unit, it appears that the existing exhaust hood will be sufficient for the new gas oven. If personnel determines that after constant use of the unit, the vapors are not being adequately captured by the exhaust hood, a new exhaust hood may have to be installed.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

D. Wenzel

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	BUSINESS PHONE: (599) 925-4565	RECORD ID#: PR0000115	DATE: June 01, 2021
FACILITY SITE ADDRESS: 101 E BUSH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: DEBRA R WENZEL	EXP DATE: 3/11/2022	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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 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 bleach.

General Comments:

Today's lunch menu consisted of hamburgers. Hamburgers that had recently come out of the oven at the time of the inspection measured at 175F. Hand wash station was stocked, with soap, paper towels, and hot water. Cold holding units measured at or below 41F. The facility's mechanical dishwasher registered at 162F after the final rinse cycle. Food temperature logs were observed satisfactorily maintained. Kitchen staff were observed wearing face coverings due to the COVID-19 pandemic.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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