FOOD SAFETY EVALUATION REPORT

CERTIFIED FOOD MANAGER: SEMHAR GEBREGZIABIHE

CITY: LEMOORE
ZIP CODE: 93245
INSPECTOR: SEMHAR GEBREGZIABIHE
INSPECTION TYPE: ROUTINE INSPECTION
DATE: September 23, 2022
REP ID#: PR0000115
EXP DATE: 2/12/2027

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.

Reinspection Required: [ ] Yes: [X] No:

Reinspection Date (on or after): N/A

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

Potential Food Safety All Star:

Received By:

Agency Representative:

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

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT
BUSINESS PHONE: (599) 925-4565
RECORD ID#: PR000115
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: X PASS □ NEEDS IMPROVEMENT □ FAIL
Reinspection Required: No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: □

Veronica Ochoa -REHS
Agency Representative

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

FACILITY NAME: LEMOORE UNION HIGH SCHOOL DISTRICT
FACILITY SITE ADDRESS: 101 E BUSH ST
OWNER NAME: LEMOORE UNION HIGH SCHOOL DISTRICT

BUSINESS PHONE: (599) 925-4565
CITY: LEMOORE
CERTIFIED FOOD MANAGER: DEBRA R WENZEL

RECORD ID#: PR0000115
ZIP CODE: 93245
EXP DATE: 3/11/2022

DATE: October 14, 2021
INSPECTION TYPE: ROUTINE INSPECTION
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
[HS 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 165°F, which is what the manufacturer recommends. The digital temperature logs that were reviewed indicated that some food items were only reheated to 160°F which is an incorrect temperature. The person in charge indicated that all food items are reheated to 165°F 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 41°F.
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: X PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes ☐ No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: ☐

Veronica Ochoa -REHS
Agency Representative

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

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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 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 came 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: 
- **X** PASS
- **X** NEEDS IMPROVEMENT
- **X** FAIL

Reinspection Required: **X** Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star: **X**

Received By:

Veronica Ochoa -REHS

Agency Representative

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