



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**

<b>FACILITY NAME:</b> MEADOW LANE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6831	<b>RECORD ID#:</b> PR0000556	<b>DATE:</b> September 29, 2022
<b>FACILITY SITE ADDRESS:</b> 252 1/2 MEADOW LN	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> STACIE MOSHER	<b>EXP DATE:</b> 10/16/2023	<b>INSPECTOR:</b> 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 stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All dry storage was well maintained, clean, and placed six inches above the ground.

All refrigeration units were functioning properly at 41F.

The walk in freezer unit was functioning properly at 0F.

Today's lunch is hot dogs, nachos, and mini corn dogs.

All hot holding units were functioning properly at 135F.

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



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<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> <b>Reinspection Date (on or after):</b> N/A <input type="checkbox"/> Potential Food Safety All Star:
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*Stacie Mosher*

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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<b>FACILITY NAME:</b> MEADOW LANE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6831	<b>RECORD ID#:</b> PR0000556	<b>DATE:</b> May 17, 2022
<b>FACILITY SITE ADDRESS:</b> 252 1/2 MEADOW LN	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> STACIE MOSHER	<b>EXP DATE:</b> 10/16/2023	<b>INSPECTOR:</b> 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:**

Hand wash station was stocked with soap, paper towels, and hot water.  
 Today's lunch menu consisted of pizza and waffles which measured at 140F in the hot holding units.  
 Cold holding units measured at 38F or below.  
 The chlorine sanitizer level the warewashing sink measured at 100 ppm according to the sanitizing strips from the facility.  
 Food temperature logs were reviewed and noted to be maintained.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Stacie Mosher*

*Veronica Ochoa -REHS*

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<b>FACILITY NAME:</b> MEADOW LANE ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 924-6831	<b>RECORD ID#:</b> PR0000556	<b>DATE:</b> October 07, 2021
<b>FACILITY SITE ADDRESS:</b> 252 1/2 MEADOW LN	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	<b>CERTIFIED FOOD MANAGER:</b> STACIE MOSHER	<b>EXP DATE:</b> 10/16/2023	<b>INSPECTOR:</b> 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 HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The only hand wash station near the kitchen was not equipped with hot water. After running the hot water nozzle for quite a while, the hot water never emerged. Please correct this issue so that the hot water reaches 100F.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: One of the facility's two compartment sinks that is used to sanitize dishes and utensils measured at 0 ppm of chlorine at the time of the inspection. More bleach was added to the basin of water; however, it was noted that the facility is not equipped with the proper sanitizer strips to verify proper sanitizer levels. The facility currently has quaternary ammonia test strips and does not have chlorine test strips. Please make sure the facility obtains chlorine test strips to verify proper sanitizer levels. Chlorine test strips must reach 100 ppm for proper sanitizing levels for manual warewashing.

General Comments:

Today's lunch menu consisted of taco salad and rib-a-que. Taco meat in the hot holding unit measured at 140F and rib-a-que's measured at 160F. Cold holding unit temperature measured at or below 41F. Food temperature logs were reviewed and noted to be well maintained.

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:

Handwritten signature of Stacie Mosher

Received By:

Veronica Ochoa -REHS

Agency Representative

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