## FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>MEADOW LANE ELEMENTARY</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 924-6831</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0000556</td>
</tr>
<tr>
<td>DATE:</td>
<td>September 29, 2022</td>
</tr>
</tbody>
</table>

| FACILITY SITE ADDRESS: | 252 1/2 MEADOW LN |
| CITY: | LEMOORE |
| ZIP CODE: | 93245 |

| OWNER NAME: | LEMOORE UNION ELEMENTARY SCHOOL DISTRICT |
| CERTIFIED FOOD MANAGER: | STACIE MOSHER |
| EXP DATE: | 10/16/2023 |

| INSPECTOR: | SEMHAR GEBREGZIABIHE |
| INSPECTION TYPE: | ROUTINE INSPECTION |

### 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.

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

DALHRVVF3 3:48 PM
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<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<th>CERTIFIED FOOD MANAGER:</th>
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<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>STACIE MOSHER</td>
<td>10/16/2023</td>
<td>SEMHAR GEBREGZIABIHE</td>
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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.

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

<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes: [ ] No: [x]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
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Potential Food Safety All Star:  
- [ ]

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Received By:  

__________________________  
SEMHAR GEBREGZIABIHE

Agency Representative

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

FACILITY NAME: MEADOW LANE ELEMENTARY
BUSINESS PHONE: (559) 924-6831
RECORD ID#: PR0000556
DATE: May 17, 2022

FACILITY SITE ADDRESS: 252 1/2 MEADOW LN
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: STACIE MOSHER
EXP DATE: 10/16/2023
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:
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.

RESULTS OF EVALUATION: X PASS

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

Veronica Ochoa -REHS
Agency Representative

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

FACILITY NAME: MEADOW LANE ELEMENTARY
FACILITY SITE ADDRESS: 252 1/2 MEADOW LN
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT

BUSINESS PHONE: (559) 924-6831
CITY: LEMOORE
CERTIFIED FOOD MANAGER: STACIE MOSHER

RECORD ID#: PR0000556
ZIP CODE: 93245
EXP DATE: 10/16/2023

DATE: October 07, 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.

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<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
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<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>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.</td>
</tr>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>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.</td>
</tr>
</tbody>
</table>

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: ☒ 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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