Overall Inspection Comment:
Final inspection of the newly constructed kitchen with Loretta Black. The following items were inspected:

1. The water temperature at the three compartment sink and dishwasher reached a minimum temperature of 120°F.
2. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap, and hot water (100°F).
3. All refrigeration units maintained a temperature of 41°F or below. The freezer units maintained a temperature of 0°F or below.
4. Equipment that drained into the floor drains, had an air gap of at least 1/4 inch between the drain pipe and the rim of the floor drain.
5. All sinks were ajoined to the walls.
6. The warming units and steam tables maintained a temperature of 135°F or above.
7. The hood in the cooking area was operational.
8. Sherrie Paul had a food protection manager certification, which expires December 11, 2028.

The facility has all the required equipment and the equipment is working properly. The facility is approved to open and begin operation on April 29, 2024.

Inspection conducted by Keith Jahnke REHS

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.
Restaurant Bakery Permit Inspection Report
Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411       Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT
FOOD VENDING PERMIT - NONPROFIT

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
<tbody>
<tr>
<td>Received By:</td>
</tr>
<tr>
<td>Inspected By: &quot;Keith&quot;</td>
</tr>
</tbody>
</table>

Inspector Name: REHS INSPECTOR
Title: Environmental Health Officer
Date: 4/26/2024
Phone: 559-584-1411
Email: ehs@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>ISLAND UNION SCHOOL</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUSINESS PHONE:</td>
<td>(559) 924-6424</td>
</tr>
<tr>
<td>RECORD ID#:</td>
<td>PR0000602</td>
</tr>
<tr>
<td>DATE:</td>
<td>September 22, 2022</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>7799 21ST AVE</td>
</tr>
<tr>
<td>CITY:</td>
<td>LEMOORE</td>
</tr>
<tr>
<td>ZIP CODE:</td>
<td>93245</td>
</tr>
<tr>
<td>INSPECTION TYPE:</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>ISLAND UNION SCHOOL DISTRICT</td>
</tr>
<tr>
<td>CERTIFIED FOOD MANAGER:</td>
<td>SHERRIE PAUL</td>
</tr>
<tr>
<td>EXP DATE:</td>
<td>5/21/2024</td>
</tr>
<tr>
<td>INSPECTOR:</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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: | FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION |
| Description/Corrective Action: | Observed the ice scoop embedded in the ice. This was corrected on site. Please ensure the ice scoop is stored away from the ice when not in use. |

| Violation: | UNNECESSARY ITEMS AND LITTER |
| Description/Corrective Action: | The dry storage room was observed blocked and inaccessible due to unorganized boxes and other miscellaneous items. Please clear the area to allow access. |

| Violation: | IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT |
| Description/Corrective Action: | The kitchen floor in the food preparation area was observed with partial sealant and needs to be resealed to ensure a non absorbent, easily cleanable, and non-porous material. Please resolve this issue as soon as possible to prevent excess food and microbial accumulation. |

General Comments:

Observations:

Today's lunch is chicken fajitas, rice, and vegetables.

All hot hot holding food items (chicken, vegetables, rice) were well above 135F.

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

Restrooms were functioning properly and were fully stocked.

All food items placed in the dry storage area, refrigeration, and freezer units were all six inches above the ground.

All refrigeration units were well maintained and functioning properly at 41F.

All freezer units were functioning properly at 0F.

The facility's ice machine was in good working order.

Please correct the above noted deficiencies in a timely manner.

Thank you for your time.

NOTE: This report must be made available to the public on request
Food Safety Evaluation Report

Facility Name: ISLAND UNION SCHOOL
Facility Site Address: 7799 21ST AVE
Owner Name: ISLAND UNION SCHOOL DISTRICT
Certified Food Manager: SHERRIE PAUL
Business Phone: (559) 924-6424
City: LEMOORE
Zip Code: 93245
Exp Date: 5/21/2024
Record ID#: PR0000602
Date: September 22, 2022
Inspector: SEMHAR GEBREGZIABIHE
Inspection Type: ROUTINE INSPECTION

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

Reinspection Required: Yes:  
No: [x]
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Received By: SEMHAR GEBREGZIABIHE
Agency Representative

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