



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: FREEDOM ELEMENTARY	BUSINESS PHONE: (559) 924-6844	RECORD ID#: PR0011026	DATE: September 20, 2022
FACILITY SITE ADDRESS: 755 N 19TH AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: ERIKA LOPEZ	EXP DATE: 5/26/2027	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 stations were fully stocked with hot water, soap, and paper towels.

Restrooms were in satisfactory condition and had hot water.

All hot holding units were functioning properly at 135F and above.

All refrigeration units were functioning properly at 41F.

All freezer units were functioning properly at 0F.

Overall this facility is in satisfactory condition. Of note, some of the kitchen's equipment was undergoing repairs during the time of inspection. Please ensure the equipment is properly functioning before incorporating it into the food preparation process.

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

Handwritten signature in blue ink

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

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



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 COOKING TEMPERATURES [HSC 114004 - 114012]

Description/Corrective Action: Several food items that ranged from pizza to corn dogs were not reheated to the manufacturer's recommended reheating temperature of 165F based upon reviewing the facility's temperature logs.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The facility installed two outdoor walk-in freezers after the facility's final construction inspection was conducted. One of the walk-in freezers has flooring that is bare unsealed concrete.

General Comments:

Today's lunch menu consisted of chicken mandarin, cheese pull-a-part, mini corn dogs, corn dogs, and rice. All of these food items measured well above 135F in the hot holding units. Hand wash stations were stocked with soap, paper towels, and hot water.

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

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

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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