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 - GR6    (750- 1mil)

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Facility Address</th>
<th>City/State</th>
<th>Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE STADIUM CINEMAS</td>
<td>400 FOLLETT ST</td>
<td>LEMOORE, CA</td>
<td>93245</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Owner/Operator</th>
<th>Facility Phone No.</th>
<th>Inspection ID</th>
<th>Inspection Result</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE CINEMAS, CLP</td>
<td>8054611372</td>
<td>35817</td>
<td>Pass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspector Name</th>
<th>Inspection Date</th>
<th>Purpose of Inspection</th>
<th>Permit License</th>
<th>Expiration Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chaitanya Patel</td>
<td>4/25/2024</td>
<td>Routine Inspection</td>
<td>PR0006163</td>
<td>2/1/2025</td>
</tr>
</tbody>
</table>

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed  OUT = Out of Compliance  N/A = Not Applicable  COS = Corrected On Site  UD = UD

Overall Inspection Comment:
Routine Inspection was conducted and following was noted
Hot water temperature at the handwash sink and dishwasher sink were noted to be above 120°F. The dishwasher sink faucet has a leak. Please correct this leak prior to next routine inspection.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Facility serves popcorn, sodas, nachos and dry storage snacks like candies.
Facility has a nacho cheese and chili dispenser machine. Maintain a temperature of 135°F or above for this unit.
All items were stored at least 6 inches above ground in dry storage areas.
CO2 cannisters are secured in upright position. Soda nozzles noted clean.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

<table>
<thead>
<tr>
<th>Signatures</th>
</tr>
</thead>
</table>

Received By: [Signature]

Inspected By: [Signature]

Inspector Name: Chaitanya Patel
Title: Environmental Health Officer I
Date: 4/25/2024
Phone: 559-584-1411
Email: Chaitanya.Patel@co.kings.ca.us
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE STADIUM CINEMAS
BUSINESS PHONE: (559) 924-2100
RECORD ID#: PR006163
DATE: September 06, 2018

FACILITY SITE ADDRESS: 400 FOLLETT ST
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE CINEMAS, CLP
CERTIFIED FOOD MANAGER: Not Specified
EXP DATE: Abel Simon - 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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Violation: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]
Description/Corrective Action: The temperature of the reach-in unit was noted to be at 46°F. Please note that this should be lowered to 41°F. Manger stated they would lower the temperature.

General Comments:

The hand wash station was noted to be fully stocked.

There was hot and cold water available in the sink inside the kitchen.

All items were noted to be properly stored.

The restrooms were noted to be fully stocked.

Thank you.

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RESULTS OF EVALUATION: X PASS □ NEEDS IMPROVEMENT □ FAIL
Reinspection Required: Yes: □ No: X
Reinspection Date (on or after): N/A

Abel Simon - REHS
Agency Representative

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