FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CINNAMON ELEMENTARY  
BUSINESS PHONE: (559) 924-6844  
RECORD ID#: PR0006095  
DATE: September 20, 2022

FACILITY SITE ADDRESS: 500 E CINNAMON DR  
CITY: LEMOORE  
ZIP CODE: 93245  
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT  
CERTIFIED FOOD MANAGER: Kimberly Jobe  
EXP DATE: 9/12/2026  
INSPECTOR: SEMHAR 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 all in satisfactory condition; and had hot water, soap, and paper towels.
- Restrooms were fully stocked and were in satisfactory condition.
- All hot holding units were functioning properly at 135F and above.
- All refrigeration units were functioning properly at 41F and below.
- Three compartment sink was in satisfactory condition with sanitizer at 100 ppm (chlorine).

Overall this facility is in satisfactory condition, thank you for your time.

RESULTS OF EVALUATION:  

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>No</td>
<td>No</td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A
Potential Food Safety All Star: SEMHAR GEBREGZIABIHE

Received By:

Agency Representative

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

FACILITY NAME: CINNAMON ELEMENTARY
BUSINESS PHONE: (559) 924-6844
RECORD ID#: PR0006095
DATE: April 06, 2022

FACILITY SITE ADDRESS: 500 E CINNAMON DR
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: LEMOORE UNION ELEMENTARY SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: Kimberly Jobe
EXP DATE: 9/12/2026
INSPECTOR: SEMHAR 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:

-Routine Inspection-

For lunch pizza and meatball sandwiches will be served. At the start of the inspection food preparation was already underway.

The walk- in refrigerator was functioning properly at 37.3F.

The walk- in freezer was functioning properly at -1.3F.

Hot holding temperature for the pizzas were 160.7F.

Hot holding temperatures for the meatball sandwiches were at 138.1F. The operator stated that the sandwiches were put into the hot holding unit recently. The sandwiches were still within satisfactory temperatures.

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

The ice machine was well maintained and clean.

The operator stated that the dishwasher was not currently in use because the facility does not have soap for it. For now the three compartment sink is used to wash all dishes, the chlorine sanitizer level was at 100 ppm. The sanitizer bucket was also at 100 ppm for chlorine.

The employees at this facility were practicing safe food handling by wearing gloves and washing their hands when changing to different tasks.

All appliances and surfaces in this facility were clean and well maintained. No signs of pests were found during today's inspection.

Overall this facility is in great condition.

Thank you for your time.

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON ELEMENTARY</td>
<td>(559) 924-6844</td>
<td>PR0006095</td>
<td>April 06, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>500 E CINNAMON DR</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>Kimberly Jobe</td>
<td>9/12/2026</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.

RESULTS OF EVALUATION:  

- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  

- [ ] Yes  
- [X] No

Reinspection Date (on or after): N/A

- [ ] Potential Food Safety All Star:

---

Received By:  

[Signature]

Agency Representative:  

[Signature]

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

**CINNAMON ELEMENTARY**  
**500 E CINNAMON DR**  
**LEMOORE UNION ELEMENTARY SCHOOL DISTRICT**

**Business Phone:** (559) 924-6844  
**Owner Name:** BRADLEY TAYLOR

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Business Phone</th>
<th>Record ID</th>
<th>Date</th>
<th>City</th>
<th>Zip Code</th>
<th>Inspection Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON ELEMENTARY</td>
<td>(559) 924-6844</td>
<td>PR0006095</td>
<td>October 07, 2021</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

**Facility Site Address:** 500 E CINNAMON DR  
**Facility Name:** LEMOORE UNION ELEMENTARY SCHOOL DISTRICT

<table>
<thead>
<tr>
<th>Owner Name</th>
<th>Certified Food Manager</th>
<th>Exp Date</th>
<th>Inspector</th>
<th>Results of Evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMOORE UNION ELEMENTARY SCHOOL DISTRICT</td>
<td>BRADLEY TAYLOR</td>
<td>4/10/2026</td>
<td>Veronica Ochoa -REHS</td>
<td>PASS</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:** None Noted

**General Comments:**

Today's lunch menu consisted of taco salad and rib-a-que. During today's inspection, the taco meat was observed in the oven being cooked and the rib-a-que's had not been cooked as of yet.

Hand wash stations were stocked with soap, paper towels, and hot water.

Cold holding units measured at or below 41°F.

Food temperature and cold holding logs were noted to be well maintained.

The facility's mechanical dishwasher final rinse temperature reached above 180°F.

**Results of Evaluation:**

- **X** PASS  
- **☐** NEEDS IMPROVEMENT  
- **☐** FAIL  

**Reinspection Required:**  
- **☐** Yes:  
- **☒** No:  

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**  

**Veronica Ochoa -REHS**

Agency Representative

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