



Retail Market Permit Inspection Report

Kings County Department of Public Health

Environmental Health Services

460 Kings County Dr., Suite 101 & 102 Hanford CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - RM4 (5001-10000)

Facility Name		Facility Address		City/State		Zip Code	
LEMOORE CROSSINGS LLC		1225 SIERRA CIR		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
PANKAJ MOWJI		7143257056		79537		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Lindsay Hullinger		10/3/2025	Routine Inspection		PR0006852		8/1/2026

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	54 - PHYSICAL FACILITIES - Garbage and refuse properly disposed, facilities maintained	Refuse area noted with some cardboard boxes / recyclables accumulated around the recycling bin. Please ensure all materials are placed into the dumpsters, as refuse accumulation can create harborage space for rodents and other pests. Thank you.	



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Overall Inspection Comment:

Observations from today's routine food inspection:

Hot water measures 135F at the warewashing and prep sinks. Sinks are indirectly drained.
Handwash sink has warm water at 100F. It is stocked with soap and paper towels.
Ice machine in the back room is free of build up and the ice scoop is stored in a designated location outside of the bin.
Walk-in refrigerator has mounted thermostat. The ambient temperature is 35F.
The reachin refrigerators all measure below 41F.
Hotholding food (corn dogs, etc) measures 170F plus and use time as public health control. Food reheating was done appropriately.
All food is stored at least 6 inches off the ground.
Restrooms are clean and stocked with single use paper towels and hand soap. The water measures above 100F. Restrooms are observed in good condition.
Canned goods are observed without bloating or denting.
Floor sinks are clear of debris.
No evidence of pest activity was noted today.

Please address the above noted violation within 30 days. Thank you.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **10/3/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**
Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____