



Restaurant Bakery 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 - GR2 (12-100)

Facility Name		Facility Address		City/State		Zip Code	
LEMOORE MUNICIPAL GOLF COURSE		350 IONA AVE		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
CITY OF LEMOORE		5599249658		54176		Needs Improvement	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
REHS INSPECTOR		1/31/2025	Routine Inspection		PR0009771		7/1/2025

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 ☐ NA	2 - SUPERVISION - Certified Food Protection Manager	A food manager safety certificate was not available for review during the inspection. Please email a copy to environmental health within 30 days.	
☐ -Select- ☐ IN ☒ OUT ☐ NA	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	An ice was observed, sitting on top of the soda dispenser. Ice scoops must be stored into a clean container to prevent the possibility of cross contamination.	
☐ -Select- ☐ IN ☒ OUT ☐ NA ☐ NO	21 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper hot holding temperatures	Chili and cream of broccoli soup were observed in the hot holding area. The cream of broccoli soup reached the temperature of 140°F, however, the chili only reached a temperature of 125°F. The operator reheated the chili to 165°F and placed back into this table. The steam table temperature was turned up higher to maintain proper temperature of the food.	
☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	There were two CO2 cylinders that were chained to the wall. However, another CO2 cylinder closest to the three compartment sink was not secured. Compress gas cylinder should be secured to prevent it from falling and causing injury or exploding. The operator secured the CO2 cylinder during the inspection.	



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Overall Inspection Comment:

Inspection on the state with Nick Estrada. All refrigerators maintained a temperature below 41°F. Hand wash sinks in the kitchen and bathrooms were stocked with paper towels, soap and hot water water. The three compartment sink reached a temperature above 120°F. Quaternary Ammonia levels were 200 ppm. A refrigerator was out of service during the inspection. However, no food was being stored inside. They hope to have it repaired within seven days. The food prep area and floors were clean and free of debris. Food was stored 6 inches above the ground.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

NE

Inspected By:

K. E.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **1/31/2025**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**

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: _____