



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 RACING ENT		1750 HIGHWAY 41		LEMOORE, CA		93245	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
DINA WARMERDAM		5594692820		56476		Pass	
Inspector Name		Inspection Date	Purpose of Inspection		Permit License		Expiration Date
Jesus Crespín		2/25/2025	Routine Inspection		PR0010765		3/1/2026

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



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Overall Inspection Comment:

A routine food inspection for the snack bar at Lemoore Raceway was conducted today. The person-in-charge of the facility gave consent for the inspection. The following observations were made:

All hand wash sinks dispensed water temperaturing at 100F. Hand wash sinks were free of debris and unobstructed. Soap and paper towels are available at the sink.

2-compartment sink is available for sanitization. Bleach is used for sanitization, water temperatured from the 2 compartment sink temperatured at 120F.

All reach in refrigerators temperatured below 41F, no food was noted at time of inspection. All freezers were temperatured below 10F, no food was noted at the time of the inspection.

No presence of vermin was noted.

Soda nozzles were clean and free of debris, compressed gas cylinders were attached to the wall to prevent tipping over.

Food managers certificate is active.

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

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **2/25/2025**

Email: **Jesus.Crespin@co.kings.ca.us**

Phone: