FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LEMOORE GOLF COURSE
FACILITY SITE ADDRESS: 350 IONA AVE
OWNER NAME: CITY OF LEMOORE
BUSINESS PHONE: (559) 924-9658
CITY: LEMOORE
CERTIFIED FOOD MANAGER: GINA SANCHEZ
RECORD ID#: PR0009771
ZIP CODE: 93245
EXP DATE: 3/3/2025
INSPECTOR: Susan Lee-Yang - REHS
DATE: April 22, 2021

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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>[HSC 113980, 114025-114027]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action</td>
<td>Observed ice scoop stored directly on the ice inside the ice machine. Ensure ice scoop is placed on the ice scoop holder to prevent contamination. Employee corrected violation at time of inspection.</td>
</tr>
</tbody>
</table>

General Comments:

Hand wash stations have hot and cold water, soap, and paper towels.

All cold holding units were measured at or below 41F.

Observed food products stored off the ground.

Ensure new employee obtains food handler card within 30 days after the date of hire. Operator is responsible to obtain copies of all food handler cards.

Observed a food handler not wearing face covering. As a reminder, follow state guidelines to reduce the spread of COVID-19.

RESULTS OF EVALUATION: 

| PASS | FAIL |
|-------------------|

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A

Potential Food Safety All Star: No

Received By: Susan Lee-Yang - REHS
Agency Representative

NOTE: This report must be made available to the public on request
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BUSINESS PHONE: (559) 924-9658
CITY: LEMOORE

RECORD ID#: PR0009771
ZIP CODE: 93245

DATE: February 04, 2020
INSPECTION TYPE: ROUTINE INSPECTION

CERTIFIED FOOD MANAGER: KELLY MELZO
EXP DATE: 3/3/2020
INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed hood baffles with grease accumulation. Hood was professionally steamed cleaned in December 2019.
Observed interior of ice machine with mildew accumulation.
Ensure regular cleaning occurs to prevent accumulation.

General Comments:

Restroom and hand wash station has hot water, soap, and paper towels.

All cold holding units were noted below 41F.

Observed good organization inside cold holding units.

Observed operator with hair restrained.

Observed food products stored off the ground.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A

Potential Food Safety All Star: [ ]

Susan Lee-Yang - REHS
Agency Representative

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Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed interior flap of ice machine with mildew.
Ensure thorough and regular cleaning occurs to prevent accumulation.

General Comments:

Hand wash station has hot and cold water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Observed food products stored off the ground.

Observed operator conducting proper handwashing and food safety practices.

Reinspection Required: Yes: No: X
Reinspection Date (on or after): N/A

RESULTS OF EVALUATION: PASS

No: Yes: X

Potential Food Safety All Star:

Received By: Susan Lee-Yang - REHS

Agency Representative

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