

INSPECTION REPORT



KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>

330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME: <u>Lemoore Poultry Enterprise</u>	DATE: <u>3-14-2022</u>
ADDRESS: <u>1740 Hwy 41</u>	
OWNER/OPERATOR <u>Ruth Rendinggrass</u>	
PHONE #: _____	LIC PLATE #: _____
PROGRAM: _____	

Routine inspection:

* All Restrooms were functional, soap & paper towels running hot water.
* All Handwash Sinks were observed fully stocked, Soap & paper towels
Hot + Cold water.

* Refrigeration unit was functional, no items were stored in the
unit Temperature was measured at 37°F - 35°F.

* Freezer units were observed functional.

* Kitchen + Food prep - area was observed in Satisfactory Condition.
Some Flooring issues will be repaired in the future.

* Please check on secure the CO₂ Bottle.

Ruth Rendinggrass Certified Food Manager
Serv-Safe
Exp- 6/27/2025

RLPENDINGGRASS @ Comcast.net.

Inspector: [Signature]

Received by: [Signature]

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County of Kings - Department of Public Health

Environmental Health Services Division

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash station in the snack bar area did not have paper towels in the paper towel dispenser. Please ensure paper towels are placed within the dispenser. Also, the water pressure to the cold water side of the hand wash sink in the snack bar area was low. Please adjust the cold water pressure of the snack bar hand wash sink.

General Comments:

The snack bar area and restrooms were equipped with hot and cold water. Cold holding units measured at or 41F.

As a reminder, ice from the on-site ice machine cannot be used for human consumption since the ice machine is not appropriately drained into a floor sink.

Due to the COVID-19 pandemic, the facility cannot operate with spectators at this time. The snack bar/concession stand will serve hamburgers and hot dogs as well as prepackaged food. Please ensure hamburgers are cooked to 160F by utilizing a digital tip thermometer and ensure all cooked food is hot held at 135F or above in the hot holding units.

Also, due to the COVID-19 pandemic, condiments cannot be self-served and any commonly used surfaces should be frequently cleaned and disinfected to help slow the spread of the coronavirus. It also recommended to have employees and racers etc. wear face coverings and maintain social distance.

Due to the COVID-19 pandemic, a signature was not obtained for this inspection report but an exit interview was conducted with Ruth Pendergrass who is a representative of the facility.

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:

E-mailed to Operator

Veronica Ochoa -REHS

Received By: _____

Agency Representative

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



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Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: One of the operators has taken the food manager's course and is currently awaiting an appointment to take the food manager's exam. Due to the COVID-19 pandemic, it has been quite difficult to obtain an exam date. When a certified manager's certification is obtained, please submit a copy to our Department.

General Comments:

Hand wash station in the concession stand and restrooms were equipped with hot water, soap, and paper towels.

Cold holding unit's measured at 41F or below.

Due to the COVID-19 pandemic, the California Department of Public Health recommends to discontinue the use of self-serve items which includes condiments and soda fountain drinks by non-concession stand employees. All commonly used surfaces such as door handles and counters should be frequently cleaned and disinfected. It has also been recently mandated by the Governor of California that face masks/coverings be utilized when out in public places.

This facility cannot operate with spectators at this time due to the COVID-19 pandemic. However, the concession stand will operate to serve racers as well as their family members when racing. The concession stand will serve pizzas from Fatte Albert's as well as hamburgers and hot dogs. Please ensure hamburgers are cooked to 160F by utilizing a digital tip thermometer and ensure all cooked food is hot held at 135F or above in the hot holding units.

Ice from the ice machine that is onsite cannot be used from human consumption since the ice machine is not appropriately drained into a floor sink.

Any employee who will serve or make food in the concession area must obtain a food handler card. All food handler cards must be kept onsite and made available upon request.

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:

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