BUSINESS NAME: Lemoore Realty Enterprise

DATE: 3-14-2012

ADDRESS: 1740 Hwy 41

OWNER/OPERATOR: Ruth Pendergrass

PHONE #: LIC PLATE #: PROGRAM:

Partite inspection:

• All coldrooms were functional, soap paper towels, paper 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 37ºF - 40ºF.
• Freezer units were observed functional.
• Kitchen & Food prep area was observed in satisfactory condition. Some flooring issues will be repaired in the future.

• Please clean or replace all CO2 bottles.

Ruth Pendergrass, Certified Food Manager

Serv-Safe

Exp: 6/27/2025

RLPendergrass @ Comcast.net.

Inspector: Received by:

Page 1 of 1
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<tbody>
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<td>PR0010765</td>
<td>February 18, 2021</td>
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<tr>
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<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
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<tbody>
<tr>
<td>DINA WARMERDAM</td>
<td>RUTH PENDERGRASS</td>
<td>6/26/2025</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
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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 oniste 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 cornovirus. 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.

![Signature](E-mailed to Operator)

Veronica Ochoa -REHS
Agency Representative

**RESULTS OF EVALUATION:**

- PASSED
- NEEDS IMPROVEMENT
- FAILED

**Reinspection Required:**

- Yes: [ ]
- No: [x]

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**
FOOD SAFETY EVALUATION REPORT

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**Violation:** NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

**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 41°F 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 160°F by utilizing a digital tip thermometer and ensure all cooked food is hot held at 135°F 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:**

- PASS X
- NEEDS IMPROVEMENT
- FAIL

**Reinspection Required:** Yes: ☐ No: X

**Reinspection Date (on or after):** N/A

**Potential Food Safety All Star:**