



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> MIQ O'DOHERTY HALL	<b>BUSINESS PHONE:</b> (559) 924-3424	<b>RECORD ID#:</b> PR0000632	<b>DATE:</b> December 07, 2021
<b>FACILITY SITE ADDRESS:</b> 884 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIQ SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> CENDY PALACIO	<b>EXP DATE:</b> 8/8/2022	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The facility's three compartment sink nozzles were observed leaking water. Please have the nozzles repaired and/or replaced.

**General Comments:**

Hand wash station was stocked with soap, paper towels, and hot water.  
The reach-in cold holding unit measured below 41F.

This facility is currently not being utilized to serve lunches to the school children; however, the site serves as a commissary to temporary food vendors. Should the facility wish to serve lunch to the students in the future, please make sure to notify our department so that the inspection frequency can increase.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

Veronica Ochoa -REHS

Received By:

Agency Representative

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



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<b>FACILITY NAME:</b> MIQ O'DOHERTY HALL	<b>BUSINESS PHONE:</b> (559) 924-3424	<b>RECORD ID#:</b> PR0000632	<b>DATE:</b> May 26, 2021
<b>FACILITY SITE ADDRESS:</b> 884 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIQ SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> CENDY PALACIO	<b>EXP DATE:</b> 8/8/2022	<b>INSPECTOR:</b> Yatee Patel - REHS

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: None Noted

General Comments:

This kitchen is only used for catering. The school no longer uses the kitchen to serve children.

The reach-in refrigeration was noted at 38F.

The hand washing station and 3 compartment sink was noted functional, with hot and cold running water, soap and paper towel.

The hood needs cleaning before use. Observed dust accumulation.

The automatic dish washer is non-functional, but the facility is equipped with a 3 compartment sink for sanitizing the dishes.

Over all the facility is in good operating condition and approved for catering use.

Thank you

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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<b>FACILITY NAME:</b> MIQ O'DOHERTY HALL	<b>BUSINESS PHONE:</b> (559) 924-3424	<b>RECORD ID#:</b> PR0000632	<b>DATE:</b> May 28, 2019
<b>FACILITY SITE ADDRESS:</b> 884 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIQ SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> CENDY PALACIO	<b>EXP DATE:</b> 8/8/2022	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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: None Noted

General Comments:

This site is no longer serving school lunches for the MIQ School. Instead, the facility would like to keep the kitchen permitted as a commissary and would only be subjected to yearly inspections.  
The facility's hand wash station was stocked with soap, paper towels, and hot water.  
The reach-in cold holding unit measured at 41F.

In the future, should school lunches be prepared on-site, please notify our Department as the frequency of inspections would increase.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

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Agency Representative

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<b>FACILITY NAME:</b> MIQ O'DOHERTY HALL	<b>BUSINESS PHONE:</b> (559) 924-3424	<b>RECORD ID#:</b> PR0000632	<b>DATE:</b> December 06, 2018
<b>FACILITY SITE ADDRESS:</b> 884 N LEMOORE AVE	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIQ SCHOOL	<b>CERTIFIED FOOD MANAGER:</b> CENDY PALACIO	<b>EXP DATE:</b> 8/8/2022	<b>INSPECTOR:</b> Veronica Ochoa -REHS

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: None Noted

General Comments:

Today's lunch consisted of Little Caesars Pizza. School lunches are prepared by school personnel on Monday, Tuesdays, Wednesdays, and Fridays. Every Thursday, pizza is purchased and served.  
The facility's reach-in refrigerator measured at 41F.  
Hand wash station was stocked with soap, paper towels, and hot water.

Starting in January 2019, the school will no longer be having personnel prepare school lunches as it will be outsourced. As a result, the facility's kitchen will only be inspected once a year so that it remains a permitted kitchen. If plans change and lunches resume being prepared at the school, please notify our Department so that the frequency of inspections increases.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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