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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES</th>
<th>[HSC 113953 - 113953.2]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action: The hand wash station to the women's restroom did not have hot water and the nozzle to the hot water side did not stay on when pressed. This issue was brought up during the facility's last routine inspection. Please repair the issue with restroom's hand wash station.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</th>
<th>[HSC 114095-114099.5 &amp; 114101-114119]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Description/Corrective Action: The quat sanitizer at the three compartment sink and sanitizer buckets measured at 100 ppm. Quat sanitizer must measure at 200 ppm. An employee on duty was asked for test strips to verify the sanitizer concentrations; however, test strips could not be located. Please make sure quat sanitizer test strips are obtained so that the sanitizer concentration can be verified.</td>
<td></td>
</tr>
</tbody>
</table>

General Comments:

The hand wash stations in the kitchen area were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.
Chicken and chicken strips in the hot holding units measured at 180F.
Past temperature logs could not be checked during the inspection since the employee on duty did not know how to look at previous days on the digital tablet that it used to store the temperature logs. Please ensure employees are trained on how to use the digital tablet.

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: Marcos

Veronica Ochoa - REHS
Agency Representative

NOTE: This report must be made available to the public on request
## OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KENTUCKY FRIED CHICKEN</td>
<td>(559) 924-2744</td>
<td>PR0008991</td>
<td>March 26, 2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1019 N LEMOORE AVE</td>
<td>LEMOORE</td>
<td>93245</td>
<td>PUBLIC INFORMATION/EDUCATION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>Program Description:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JEC NEVADA FOODS, LLC</td>
<td>1107 - KINGS DPH COVID-19</td>
<td>6/9/2022</td>
<td>Susan Lee-Yang - REHS</td>
</tr>
</tbody>
</table>

The items (if any) listed below identify the Health Code 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:

The following were discussed with the owner/operator the visit:

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes: No: [X]  
Reinspection Date (on or after): Not Specified

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Susan Lee-Yang - REHS  
Environmental Health Specialist
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>KENTUCKY FRIED CHICKEN</td>
<td>(559) 924-2744</td>
<td>PR0008991</td>
<td>January 31, 2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1019 N LEMOORE AVE</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>JEC NEVADA FOODS, LLC</td>
<td>Juan C Garcia</td>
<td>6/9/2022</td>
<td>Veronica Ochoa -REHS</td>
</tr>
</tbody>
</table>

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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

Description/Corrective Action: A box of raw chicken was observed being directly stored on the floor in the facility's raw chicken walk-in refrigerator. An employee was made aware of this issue and moved the box of chicken to a cart in the walk-in.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES

Description/Corrective Action: The hand wash sinks in the restrooms need to be adjusted so the hot water remains on for hand washing. Currently, only the cold water nozzle remains on for a period of time but the hot water shuts off immediately.

**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

Description/Corrective Action: The door sill to the walk-in refrigerator closest to the back hand wash sink needs to be repaired as the door does not completely shut. Please make sure to repair this issue so that the unit does not encounter any issues in the future.

General Comments:

Hand wash stations in the kitchen area were stocked with soap, paper towels, and hot water.

All cold holding units measured at or below 41F.

Chicken, mashed potatoes, and pot pies all measured well above 135F in the hot holding units.

Quat sanitizer in the sanitizing buckets measured at 200 ppm.

Food temperature logs were reviewed on the facility's Ipad. The random days that were reviewed were noted to be well documented.

RESULTS OF EVALUATION: 

<table>
<thead>
<tr>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
</tr>
</thead>
<tbody>
<tr>
<td>☒</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By: [Signature]

Veronica Ochoa -REHS
Agency Representative

NOTE: This report must be made available to the public on request
### FOOD SAFETY EVALUATION REPORT

**Facility Name:** KENTUCKY FRIED CHICKEN  
**Facility Site Address:** 1019 N LEMOORE AVE  
**Owner Name:** JEC NEVADA FOODS, LLC  
**Certified Food Manager:** Juan C Garcia  
**Business Phone:** (559) 924-2744  
**City:** LEMOORE  
**Zip Code:** 93245  
**Record ID#:** PR0008991  
**Date:** April 02, 2019  
**Inspector:** Veronica Ochoa - REHS  
**Inspection Type:** Routine Inspection

#### Violations

**Violation:** Improper Maintenance of Facility or Equipment  
**Description/Corrective Action:**

- Trash in trash cans were observed being stored overnight in the facility's dry storage area. All trash from the previous night must be thrown out in the outdoor trash enclosure.

- Accumulated food debris was observed near the facility's hot holding units for the chicken. Please make sure the night shift crew cleans in and around equipment so that left over food debris is not left to continue accumulation. As a reminder, left over food debris may lead to vermin infestation.

- The drive-thru soda fountain was observed dirty from usage from the previous day. Please make sure all equipment is cleaned before the end of day.

**Violation:** Improper Maintenance of Handwash Facilities  
**Description/Corrective Action:**

- The hand wash station closest to the dry storage area has an issue where the hot water peddle gets stuck when in use. Please repair this issue as soon as possible.

#### General Comments:

Hand wash station and women's restroom were stocked with soap, paper towels, and hot water.  
Cold holding units storing potentially hazardous foods measured at or below 41°F.  
Chicken in the hot holding units measured between 140-160°F.  
Pot pies in the hot holding unit measured at 170°F.  
Food temperature logs were observed being maintained on an Ipad.

#### Results of Evaluation:

- **Results of Evaluation:** X PASS  
- **Reinspection Required:** X  
- **Reinspection Date (on or after):** N/A  
- **Potential Food Safety All Star:** 

**Received By:**  
**Agency Representative:**

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