### FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** LEMOORE FOOD LOCKER  
**BUSINESS PHONE:** (559) 924-2390  
**RECORD ID#:** PR0000376  
**DATE:** June 11, 2021

**FACILITY SITE ADDRESS:**  
205 FOX ST  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** DESI S VERISSIMO  
**CERTIFIED FOOD MANAGER:** NATALIE M. VERISSIMO  
**EXP DATE:** 5/10/2021  
**INSPECTOR:** Veronica Ochoa -REHS

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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.

<table>
<thead>
<tr>
<th>Violation</th>
<th>Description/Corrective Action</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPROPER COLD HOLDING TEMPERATURE(S)</td>
<td>The display case that stores packaged sausage and meats measured between 47-51F. The owner of the facility was instructed to remove the product and store it in a functioning cold holding unit. The owner stated this unit was recently repaired. Please ensure the cold holding unit measures at or below 41°F prior to using it again.</td>
<td>HSC 113996</td>
</tr>
<tr>
<td>IMPROPER MAINTENANCE OF HANDWASH FACILITIES</td>
<td>The front hand wash station was observed to have scalding hot water that's serviced by a mixing valve. Please try to adjust the temperature of the hot water as it should only measure 100F. Also, the hand wash sink in the restroom did not have hot water. Please correct the non hot water issue for the restroom to ensure the hot water measures at 100F.</td>
<td>HSC 113953 - 113593.2</td>
</tr>
<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>Boxes of meat items were observed on the floor in the walk-in refrigerator that is located on the south end of the facility. Please make sure to store food items at least six inches off the ground.</td>
<td>HSC 113980, 114025-114027</td>
</tr>
<tr>
<td>NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF</td>
<td>The food manager's certification has expired. Please make sure to obtain a food manager certification within the next 60 days.</td>
<td>HSC 113947-113947.6</td>
</tr>
</tbody>
</table>

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**General Comments:**

All large walk-in refrigerators measured below 41°F. Please work on correcting the noted violations.

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

**FACILITY NAME:** LEMOORE FOOD LOCKER  
**BUSINESS PHONE:** (559) 924-2390  
**RECORD ID#:** PR0000376  
**DATE:** June 11, 2021

**FACILITY SITE ADDRESS:**  
205 FOX ST  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** DESI S VERISSIMO  
**CERTIFIED FOOD MANAGER:** NATALIE M. VERISSIMO  
**EXP DATE:** 5/10/2021  
**INSPECTOR:** Veronica Ochoa -REHS

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### RESULTS OF EVALUATION

- **PASS:** [ ]
- **NEEDS IMPROVEMENT:** [X]
- **FAIL:** [ ]

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**Reinspection Required:** Yes: [ ] No: [X]

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

**Potential Food Safety All Star:** [ ]

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Received By:  

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Veronica Ochoa -REHS  
Agency Representative

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

FACILITY NAME: LEMOORE FOOD LOCKER
BUSINESS PHONE: (559) 924-2390
RECORD ID#: PR0000376
DATE: March 28, 2019

FACILITY SITE ADDRESS: 205 FOX ST
CITY: LEMOORE
ZIP CODE: 93245
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: DESI S VERISSIMO
CERTIFIED FOOD MANAGER: NATALIE M. VERISSIMO
EXP DATE: 5/10/2021
INSPECTOR: 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 LABELING OF PREPACKAGED FOODS
[HSC 114089-114090]

Description/Corrective Action: The linguica was once again noted not labeled. According to the owners’, a label maker for labeling this product was obtained; however, the machine has not been programmed. Please program the label machine as soon as possible and begin labeling the linguica.

General Comments:
Hand wash station and restroom were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41F.

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:

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:** Lemoore Food Locker  
**Business Phone:** (559) 924-2390  
**Record ID:** PR0000376  
**Date:** August 03, 2018  
**Facility Site Address:** 205 Fox St  
**City:** Lemoore  
**Zip Code:** 93245  
**Owner Name:** Desi S Verissimo  
**Certified Food Manager:** Natalie M. Verissimo  
**Exp Date:** 5/10/2021  
**Inspector:** Veronica Ochoa - REHS  
**Inspection Type:** Routine Inspection

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: Other Permit Violation
**Description/Corrective Action:** Upon beginning the inspection, a school aged child was observed in the area where employees were actively cutting meat. Please do not have anyone who is not an employee be in an area where meat is being cut or processed.

### Violation: Improper Labeling of Prepackaged Foods
**Description/Corrective Action:** The linguica that facility packages is currently unlabeled. Please make sure to label any prepackaged meat with the facility's name, address, phone number, and the product name with its ingredients in descending order.

### Violation: Improper Cold Holding Temperature(s)
**Description/Corrective Action:** The front cold holding unit that stores the linguica measured between 44-45°F. This unit should maintain foods at 41°F.

### Violation: Foods & Equipment Not Protected from Contamination
**Description/Corrective Action:** All of the food product that is being stored in the front area walk-in freezer was observed being stored directly on the floor. Please make sure to obtain proper shelving is obtained to maintain all food product at least 6 inches off the floor.

### General Comments:
Hand wash station and restroom were stocked with soap, paper towels, and hot water. All of the cold holding units, except for the storing the prepackaged linguica, measured at or below 41°F.

### Results of Evaluation:
- **Pass:** ✗ Needs Improvement  
- **Fail:**  

**Reinspection Required:** No  
**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:**

Received By:  

Veronica Ochoa - REHS  
Agency Representative

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