



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: 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

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: 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 41F prior to using it again.

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

Description/Corrective Action: 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.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: 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.

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

Description/Corrective Action: The food manager's certification has expired. Please make sure to obtain a food manager certification within the next 60 days.

General Comments:

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

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



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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 FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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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: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

DeSi S Verissimo

Veronica Ochoa -REHS

Received By:

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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	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.
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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 an area where meat is being cut or processed.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS

[HSC 114089-114090]

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)

[HSC 113996]

Description/Corrective Action: The front cold holding unit that stores the linguica measured between 44-45F. This unit should maintain foods at 41F.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

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 41F.

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:

Veronica Ochoa -REHS

Agency Representative

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