FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ISLAND UNION SCHOOL
BUSINESS PHONE: (559) 924-6424
RECORD ID#: PR0000602
DATE: November 10, 2021

FACILITY SITE ADDRESS: 7799 21ST AVE
CITY: LEMOORE
ZIP CODE: 93245

OWNER NAME: ISLAND UNION SCHOOL DISTRICT
CERTIFIED FOOD MANAGER: TRACY SOUZA
EXP DATE: 4/22/2024

INSPECTOR: Liliana Stransky - 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.

Modification:

- **IMPROPER EXCLUSION OF VERMIN OR ANIMALS**
  - Violation: Flies are a problem in the kitchen and every effort to exclude them is not getting done.
  - The UV lamps did not have working light bulbs and the fan at the back kitchen door did not turn on when the door was opened.
  - Description/Corrective Action: Replace the UV light bulbs immediately and keep the fans running at all times to minimize the fly problem. Additional UV lamps can also be installed to help with fly control.

- **IMPROPER HOT HOLDING TEMPERATURE(S)**
  - Violation: The hamburgers were cooked to 171°F according to the temperature log. A pan of cooked patties were also monitored at 148°F inside a warmer unit; however, the individually packaged burgers (patty + bun) were held at temperatures ranging between 84 - 92°F.
  - Description/Corrective Action: The operator indicated that when the burgers are assembled, the temperature of the patties drops. The corrective action is to return the individually packed hamburgers back to the oven and bring them up to 165°F before placing them in the warming units for hot holding. This was done at the time of the inspection.

**General Comments:**

- Routine inspection -
- Today's lunch menu: hamburgers and green beans.
- Observed milk case, walk-in refrigerator and freezer at safe temperatures below 41°F.
- The hand washing station had soap, paper towels and hot water.
- The chlorine sanitizer for the dishwasher was above 100ppm.
- A digital thermometer was available for monitoring food temperatures and daily logs were observed complete.
- Recommendation: deep clean the hard to reach areas and all non-food contact surfaces regularly.
- Please address the deficiencies noted in a timely manner.

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

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<td>4/22/2024</td>
<td>Liliana Stransky - REHS</td>
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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.

RESULTS OF EVALUATION:  
- PASS  
- NEEDS IMPROVEMENT  
- FAIL  

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

Reinspection Date (on or after): N/A  

Potential Food Safety All Star:

Received By:  

Liliana Stransky - REHS  

Agency Representative
## FOOD SAFETY EVALUATION REPORT

**FACILITY NAME:** ISLAND UNION SCHOOL  
**BUSINESS PHONE:** (559) 924-6424  
**RECORD ID#:** PR0000602  
**DATE:** May 28, 2021

**FACILITY SITE ADDRESS:**  
7799 21ST AVE  
**CITY:** LEMOORE  
**ZIP CODE:** 93245  
**INSPECTION TYPE:** ROUTINE INSPECTION

**OWNER NAME:** ISLAND UNION SCHOOL DISTRICT  
**CERTIFIED FOOD MANAGER:** TRACY SOUZA  
**EXP DATE:** 4/22/2024  
**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 CLEANING OF UTENSILS AND EQUIPMENT  
**[HSC 114095-114099.5 & 114101-114119]**

**Description/Corrective Action:** The mechanical dishwasher measured at 0 ppm of chlorine. This violation was noted during the facility's last routine inspection. As a reminder, the mechanical dishwasher must measure at 50 ppm of chlorine after the final rinse cycle. In the meantime, please manually wash, rinse, and sanitize all utensils until the dishwasher can be repaired.

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

**Description/Corrective Action:** Several boxes of frozen food was observed on the floor of the facility's walk-in freezer. Please make sure to store all food items on shelves.

### Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS  
**[HSC 114259-114259.3]**

**Description/Corrective Action:** Several flies were observed in the kitchen during food preparation of the sandwiches that were to be served for today's lunch. Please make sure to keep doors closed and fly curtains operational when doors must be opened. If flies continue to be an issue, please consult with a certified pest control company on applications that may be suitable to abate the fly issue.

### General Comments:

Today's lunch menu consisted of turkey and cheese sandwiches. Currently, lunches are being bagged by staff and the children are allowed to pick-up a bag when it is time for lunch.

Hand wash station was stocked with soap, paper towels, and hot water.

Cold holding units measured at or below 41F.

As a reminder, due to COVID-19, food handlers must wear a face covering.

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**RESULTS OF EVALUATION:**  
**NEEDS IMPROVEMENT**

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