



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT FOOD VENDING PERMIT - NONPROFIT

Facility Name	Facility Address	City/State	Zip Code	
FREEDOM ELEMENTARY	755 N 19TH AVE	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
		54443	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Lindsay Hullinger	2/4/2025	Routine Inspection	PR0011026	8/31/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD



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Overall Inspection Comment:

Food program manager certificate belongs to Erika Lopez (expires 5/26/2027) who is the person in charge today.

All walk-in and reach in refrigerator/freezers measure below 41F. Food is observed stored at least 6 inches off the ground and is covered to protect from contamination. All milk refrigerators also measure below 41F. Hot holding items for lunch are measured over 170F.

Handwash sinks and bathroom sinks have warm water measuring at least 100F. All are observed stocked with soap and single use paper towels.

The three compartment ware washing sinks has hot water measuring 121F. The sinks are properly set up for wash-rinse-sanitize. Chlorine/bleach is used as a sanitizer. Test strips are available and the sanitizer in the bucket is 100 ppm.

Employees are observed with good hygiene and using gloves while preparing food. Hair is secured.

All food contact surfaces are observed clean and free of debris build up.

The range hood is observed clean free of grease buildup.

Overall, this facility is observed with good managerial control. The facility as a whole is observed with clean floors, clear floor sinks, and appropriate refuse disposal. No evidence of pest or vermin presence is observed.

Thank you!

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Lindsay Hullinger**

Title: **Environmental Health Officer**

Date: **2/4/2025**

Email: **Lindsay.hullinger@co.kings.ca.us**

Phone: