



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

<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> October 25, 2022
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> SHAWNETT WRIGHT	<b>EXP DATE:</b> 12/17/2025	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Today's lunch consisted of chicken alfredo and green beans. Both food items measured above 140F in the hot holding units.

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

Cold holding units measured at or below 41F.

The mechanical dishwasher's final rinse temperature reached 184F.

Food temperature logs were reviewed and noted to be satisfactorily maintained.

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

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



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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> December 07, 2021
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> SHAWNETT WRIGHT	<b>EXP DATE:</b> 12/17/2025	<b>INSPECTOR:</b> 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: None Noted

General Comments:

Today's lunch menu consisted of spaghetti, salad, and apple sauce. The spaghetti in the hot holding unit measured at 135F.

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

Cold holding units measured at or below 41F.

The mechanical dishwasher's final rinse temperature reached 176F.

Food temperature logs were reviewed and noted to be maintained; however, please make sure all food that is cooked/reheated is reheated and/or cooked to the manufacturer's temperature/instructions.

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:

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<b>FACILITY NAME:</b> RJ NEUTRA ELEMENTARY	<b>BUSINESS PHONE:</b> (559) 998-6823	<b>RECORD ID#:</b> PR0000666	<b>DATE:</b> June 01, 2021
<b>FACILITY SITE ADDRESS:</b> BLDG 967 COMMUNITY CTR DR	<b>CITY:</b> NAS LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CENTRAL UNION SCHOOL DIST	<b>CERTIFIED FOOD MANAGER:</b> LAURE MCCANN	<b>EXP DATE:</b> 4/9/2024	<b>INSPECTOR:</b> 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: It appears that the certified food manager our agency has on file no longer is employed at the facility. Please update the facility's certified food manager with our department by submitting proof via email.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The inside lip of the facility's ice machine needs to be wiped down with bleach water as a pink type of residue was observed. Please make sure to empty a portion of the ice machine prior to cleaning it as ice shouldn't touch any area with bleach.

General Comments:

Today's lunch menu consisted of Zee Zee bars which a nutritional bar that is served at room temperature. Hand wash station was stocked with soap, paper towels, and hot water. The final rinse temperature of the facility's mechanical dishwasher registered at 163F. Currently, the facility is bagging all school lunches where they are served in the classroom. Food temperature logs were observed satisfactorily maintained. Cold holding units measured at 41F or below. Kitchen staff were observed wearing face coverings due to the COVID-19 pandemic.

RESULTS OF EVALUATION: [X] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL

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

Reinspection Date (on or after): N/A

[X] Potential Food Safety All Star:

Signature of Receiver

Received By:

Veronica Ochoa -REHS

Agency Representative

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