



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - NONPROFIT

Facility Name	Facility Address	City/State	Zip Code	
ISLAND UNION SCHOOL	7799 21ST AVE	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
ISLAND UNION SCHOOL DISTRICT	5599246424	35856	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	4/26/2024	Routine Inspection	PR0000602	8/31/2024

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

Overall Inspection Comment:

Final inspection of the newly constructed kitchen with Loretta Black. The following items were inspected:

1. The water temperature at the three compartment sink and dishwasher reached a minimum temperature of 120°F.
2. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap, and hot water (100°F).
3. All refrigeration units maintained a temperature of 41°F or below. The freezer units maintained a temperature of 0°F or below.
4. Equipment that drained into the floor drains, had an air gap of at least 1/4 inch between the drain pipe and the rim of the floor drain.
5. All sinks were ajoined to the walls.
6. The warming units and steam tables maintained a temperature of 135°F or above.
7. The hood in the cooking area was operational.
8. Sherrie Paul had a food protection manager certification, which expires December 11, 2028.

The facility has all the required equipment and the equipment is working properly. The facility is approved to open and begin operation on April 29, 2024.

Inspection conducted by Keith Jahnke REHS

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



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Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **4/26/2024**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ISLAND UNION SCHOOL	BUSINESS PHONE: (559) 924-6424	RECORD ID#: PR0000602	DATE: September 22, 2022
FACILITY SITE ADDRESS: 7799 21ST AVE	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: SHERRIE PAUL	EXP DATE: 5/21/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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

Description/Corrective Action: Observed the ice scoop embedded in the ice. This was corrected on site. Please ensure the ice scoop is stored away from the ice when not in use.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: The dry storage room was observed blocked and inaccessible due to unorganized boxes and other miscellaneous items. Please clear the area to allow access.

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

Description/Corrective Action: The kitchen floor in the food preparation area was observed with partial sealant and needs to be resealed to ensure a non absorbent, easily cleanable, and non-porous material. Please resolve this issue as soon as possible to prevent excess food and microbial accumulation.

General Comments:

Observations:

Today's lunch is chicken fajitas, rice, and vegetables.

All hot holding food items (chicken, vegetables, rice) were well above 135F.

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

Restrooms were functioning properly and were fully stocked.

All food items placed in the dry storage area, refrigeration, and freezer units were all six inches above the ground.

All refrigeration units were well maintained and functioning properly at 41F.

All freezer units were functioning properly at 0F.

The facility's ice machine was in good working order.

Please correct the above noted deficiencies in a timely manner.

Thank you for your time.

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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[Handwritten signature]

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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