



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> THE BODY SHOP HEALTH CLUB INC.	<b>BUSINESS PHONE:</b> (559) 924-2334	<b>RECORD ID#:</b> PR0009295	<b>DATE:</b> March 31, 2021
<b>FACILITY SITE ADDRESS:</b> 224 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> CONSTRUCTION/EQUIPMENT INSPECTION
<b>OWNER NAME:</b> MIKE & COLLEEN ROYER	<b>CERTIFIED FOOD MANAGER:</b> MICHEAL ROYER	<b>EXP DATE:</b> 3/27/2022	<b>INSPECTOR:</b> Yatee Patel - 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:**

The facility moved locations from D street to occupy the old In-shape building.

Observed: 3 compartment sink and ice machine indirectly drained. The City of Lemoore approved the plumbing.

The 3 compartment sink hand washing station had cleanable back splash and the sinks were sealed correctly.

Only smoothies are going to be made with various protein powder mixtures.

The cold holding unit was measured at 38F. The operator had a surface thermometer to measure.

A log is kept on site for all employees working in the juice bar for personal health screenings, and covid -19 protocols.

The floors observed easily cleanable.

Hand washing station was fully stocked.

The facility is approved to open, as long as other entities approve ( City, Fire etc ).

A permit fee must be paid to our department before opening.

Thank you

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




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<b>FACILITY SITE ADDRESS:</b> 224 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> CONSTRUCTION/EQUIPMENT INSF
<b>OWNER NAME:</b> MIKE & COLLEEN ROYER	<b>CERTIFIED FOOD MANAGER:</b> MICHEAL ROYER	<b>EXP DATE:</b> 3/27/2022	<b>INSPECTOR:</b> Yatee Patel - REHS

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

  
\_\_\_\_\_  
Received By:

*Yatee Patel - REHS*  
\_\_\_\_\_  
Agency Representative

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<b>FACILITY NAME:</b> THE BODY SHOP HEALTH CLUB INC.	<b>BUSINESS PHONE:</b> (559) 924-2334	<b>RECORD ID#:</b> PR0009295	<b>DATE:</b> May 06, 2019
<b>FACILITY SITE ADDRESS:</b> 224 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIKE & COLLEEN ROYER	<b>CERTIFIED FOOD MANAGER:</b> MICHEAL ROYER	<b>EXP DATE:</b> 3/27/2022	<b>INSPECTOR:</b> Susan Lee-Yang - 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:

Hand wash station has hot and cold water, soap, and paper towels.

Cold reach-in refrigerators were noted below 41F.

Observed all food products stored off the ground.

Facility is clean and maintained.

Observed meal prep food items without proper identification being sold at the facility. Per person in charge, the meal prep operator is located in Madera, California. Discontinue the sale of meal prep food items unless you are able to confirm operator is permitted to operate.

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

*Colleen Royer*

Susan Lee-Yang - REHS

Received By:

Agency Representative

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<b>FACILITY NAME:</b> THE BODY SHOP HEALTH CLUB INC.	<b>BUSINESS PHONE:</b> (559) 924-2334	<b>RECORD ID#:</b> PR0009295	<b>DATE:</b> May 31, 2018
<b>FACILITY SITE ADDRESS:</b> 224 W D ST	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> MIKE & COLLEEN ROYER	<b>CERTIFIED FOOD MANAGER:</b> MICHEAL ROYER	<b>EXP DATE:</b> 3/6/2019	<b>INSPECTOR:</b> Abel Simon - 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:**

The hand wash station was noted to be fully stocked.

The temperature of the reach-in cold holding unit was noted to be well below 41°F.

All items were noted to be above the floor six inches.

Thank you.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

*Abel Simon - REHS*

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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