



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

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	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ISLAND UNION SCHOOL DISTRICT	CERTIFIED FOOD MANAGER: TRACY SOUZA	EXP DATE: 4/22/2024	INSPECTOR: Liliana Stransky - 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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: 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.

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.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The hamburgers were cooked to 171F according to the temperature log. A pan of cooked patties were also monitored at 148F inside a warmer unit; however, the individually packaged burgers (patty + bun) were held at temperatures ranging between 84 - 92F.

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 165F 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 41F.

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Cheryl A. Thine

Received By:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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.

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

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

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Veronica Ochoa -REHS

Agency Representative

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