



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/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NEW CHINA RESTAURANT #2	BUSINESS PHONE: (559) 992-4789	RECORD ID#: PR0003627	DATE: August 30, 2011
FACILITY SITE ADDRESS: 900 WHITNEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEANG & CHEN YU LAU	CERTIFIED FOOD HANDLER: KEANG LAU	EXP DATE: 6/19/2015	INSPECTOR: Lee Johnson - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Bucket for wiping cloths lacked sanitizer. Please add bleach or ammonia to wipe water to provide sanitization.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Hand soap dispenser at kitchen hand wash station was not easily accessible due to being blocked by cases of meat delivered earlier today. The sink, soap and paper towels must remain accessible for easy handwashing use at all times.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Chickens were noted thawing in an empty sink. Thawing must occur in refrigeration or in and under cool running water.

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

Description/Corrective Action: Several cases of meats from this morning's delivery were noted stored in the kitchen outside of refrigeration awaiting preparations. All cold meats must be stored in refrigeration until active preparation begins.

General Comments:

All hot food temperatures and all refrigeration temperatures checked today were satisfactory today. Pest control appears good.

Thank you.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" 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:

Received By:

Lee Johnson - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NEW CHINA RESTAURANT #2	BUSINESS PHONE: (559) 992-4789	RECORD ID#: PR0003627	DATE: January 19, 2011
FACILITY SITE ADDRESS: 900 WHITNEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEANG & CHEN YU LAU	CERTIFIED FOOD HANDLER: KEANG LAU	EXP DATE: 7/30/2010	INSPECTOR: Lee Johnson - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: No sanitizer was detected in the wiping rag bucket. Please add bleach or other approved sanitizer to the bucket.

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

Description/Corrective Action: Cooked pork ribs were noted stored at ambient temperature (meat measured 68F). Please hold this meat either hot (>135F) or cold (<41F) prior to reheating.

General Comments:

Except as noted above, all hot and cold temperatures checked today were satisfactory. Hand wash stations were fully stocked. Food storage and pest control were noted to be improved.

Thank you.

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:

Received By:

Lee Johnson - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: NEW CHINA RESTAURANT #2	BUSINESS PHONE: (559) 992-4789	RECORD ID#: PR0003627	DATE: October 20, 2010
FACILITY SITE ADDRESS: 900 WHITNEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KEANG & CHEN YU LAU	CERTIFIED FOOD HANDLER: KEANG LAU	EXP DATE: 7/30/2010	INSPECTOR: 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: VERMIN INFESTATION [HSC 114259.1]

Description/Corrective Action: Observed dead cockroach on floor by front counter. Please clean facility and remove dead roaches.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection. The following was noted during today's inspection:

-A pest control invoice dated 10/11/2010 was available for review. Pest control service was provided Eagleshield Pest Control.

-Daily cleaning of floors and equipments are crucial in eliminating roaches.

-Please have pest control invoice available for review at all times.

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

Chen Yu Lau

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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