



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: ASIA GARDEN	BUSINESS PHONE: (559) 584-7308	RECORD ID#: PR0000533	DATE: July 28, 2011
FACILITY SITE ADDRESS: 505 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEVIN CHEUNG	CERTIFIED FOOD HANDLER: KEVIN CHUENG	EXP DATE: 3/11/2015	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action:

- *Raw meat was noted to be stored on top of produce in the walk-in refrigerator. Please keep raw foods below other foods.
- *Some food was noted to be stored uncovered in the walk-in refrigerator.
- *Eggs were noted to be stored on the ground in the walk-in refrigerator.
- *A few chemical sprays were noted next to food products.
- *Ice machine next to soda machine was noted to be uncovered.

General Comments:

All cold holding units were noted to be below 41°F. Handwashing stations were stocked and restrooms were clean. Thawing of meat was observed and was proper.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ASIA GARDEN	BUSINESS PHONE: (559) 584-7308	RECORD ID#: PR0000533	DATE: January 27, 2011
FACILITY SITE ADDRESS: 505 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEVIN CHEUNG	CERTIFIED FOOD HANDLER: KEVIN CHUENG	EXP DATE: 3/11/2015	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Monitor all cold holding temperatures and separate raw fish from the veggies in the reach-in unit. Use thermometer frequently.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Thaw frozen meats under cold running water. Do not let meats soak inside the water. Clean the prep sink with bleach solution after thawing raw meats & before washing raw veggies.

General Comments:

Operator has been improving as for as food safety. Thank you.

Sanitizer level for dish washer was 200ppm of QAC .

Continue to clean & pay more attention to food safety.

Wash hands frequently.

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:

Received By: _____

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ASIA GARDEN	BUSINESS PHONE: (559) 584-7308	RECORD ID#: PR0000533	DATE: June 15, 2010
FACILITY SITE ADDRESS: 505 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEVIN CHEUNG	CERTIFIED FOOD HANDLER: KEVIN CHUENG	EXP DATE: 3/11/2015	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed hood baffles with accumulated grease. Last service cleaning of hood baffles was on 6/4/2010 by service company. Baffles should be cleaned as often as necessary to prevent grease accumulation.

Observed soda nozzles with syrup accumulation. Please clean nozzles on routine basis.

General Comments:

Observed hand wash stations fully stocked with soap and paper towels.

Observed restrooms well maintained.

All cold holding units were noted satisfactory at time of inspection.

Noodles, rice, soup, and bbq pork on the steam table were noted above 135°F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Observed overall improvement in general cleaning of kitchen and storage area.

Continue to keep up with routine cleaning of all equipments and floors.


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:

Received By: 

Susan Lee-Yang - REHS
Agency Representative

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