



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

<b>FACILITY NAME:</b> ASIA'S BEST	<b>BUSINESS PHONE:</b> (559) 585-8504	<b>RECORD ID#:</b> PR0006965	<b>DATE:</b> February 25, 2010
<b>FACILITY SITE ADDRESS:</b> 1828 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CATHERINE M REMOTIGUE	<b>CERTIFIED FOOD HANDLER:</b> CATHERINE REMOTIGUE	<b>EXP DATE:</b> 9/14/2012	<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:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Wipe down ice-machine with a clean bleach cloth. Observed slim build up in the interior.

**General Comments:**

Cold holding temperatures were satisfactory.

Use bleach solution for the cleaning of knives.

Overall facility is in satisfactory condition.

All pre-packaged items were labeled.

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

**Reinspection Required:** Yes:  No:

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

Potential Food Safety All Star:

Yatee Patel - REHS

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

Agency Representative

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



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<b>FACILITY NAME:</b> ASIA'S BEST	<b>BUSINESS PHONE:</b> (559) 585-8504	<b>RECORD ID#:</b> PR0006965	<b>DATE:</b> August 10, 2009
<b>FACILITY SITE ADDRESS:</b> 1828 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CATHERINE M REMOTIGUE	<b>CERTIFIED FOOD HANDLER:</b> CATHERINE REMOTIGUE	<b>EXP DATE:</b> 9/14/2012	<b>INSPECTOR:</b> Yatee Patel - REHS

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Violation: None Noted

General Comments:

All previous violations have been corrected.

Please remember to label all your products with contact information, ingredients & weight.

Facility installed UV light for flies & door fan at the back.

Thank you.

<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:

*lorbacagon*

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

*Yatee Patel - REHS*

Agency Representative

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<b>FACILITY NAME:</b> ASIA'S BEST	<b>BUSINESS PHONE:</b> (559) 585-8504	<b>RECORD ID#:</b> PR0006965	<b>DATE:</b> December 03, 2008
<b>FACILITY SITE ADDRESS:</b> 1828 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CATHERINE M REMOTIGUE	<b>CERTIFIED FOOD HANDLER:</b> CATHERINE REMOTIGUE	<b>EXP DATE:</b> 9/14/2012	<b>INSPECTOR:</b> Liliana Stransky

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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

**Description/Corrective Action:** All packaged food products sold individually must have proper labeling. Some products inside the reach-in refrigerators were missing labels.

**Violation:** IMPROPER SHELLFISH IDENTIFICATION OR TRACKING [HSC 114039-114039.5]

**Description/Corrective Action:** Post signage indicating potential health risk for consuming raw oysters (sign provided). Keep oyster tags for a period of 3 months.

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

**Description/Corrective Action:** Tray of crabs was observed at room temperature. Operator moved tray to the refrigerator. Keep all fish product iced or refrigerated at or below 41F.

**General Comments:**

The facility was observed sanitary.  
Refrigeration units were observed at w below 41F.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" 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> _____ N/A <input type="checkbox"/> Potential Food Safety All Star:

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

*Liliana Stransky*  
\_\_\_\_\_  
Environmental Health Specialist

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