



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> April 14, 2011
<b>FACILITY SITE ADDRESS:</b> 1828 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP 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> 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:

Today's re-inspection revealed the following:

-Catfish are purchased from distributor already gutted and cleaned. According to section 114063 of the California Retail Food Code, please ensure eviscerated catfish are not made available for consumer self-service. At the time of inspection, operator was made aware of violation and was instructed to only allow employees to handle the eviscerated fish.

114063. Consumer self-service operations

(a) Raw, nonPREPACKAGED FOOD of animal origin, such as beef, lamb, pork, POULTRY, and eviscerated FISH, shall not be offered for CONSUMER self-service.

-At the time of inspection, no other eviscerated fish were observed.

-Please ensure pre-packaged fish are properly labeled.

-Reach-in unit was noted at 39° F.

-Reach-in unit storing only vegetables was noted at 45°F.

Please correct today's violation to prevent further enforcements.

<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>          </u> N/A <input type="checkbox"/> 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



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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> March 23, 2011
<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> Government Intern

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: OTHER PERMIT VIOLATION

Description/Corrective Action: Observed raw, eviscerated fish available for consumer self service. Violation was corrected during time of inspection.

As a reminder, raw, non-prepackaged food of animal origin such as beef, lamb, pork, poultry or eviscerated fish cannot be offered for consumer self service [114063 of California Retail Food code].

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

Description/Corrective Action: Refrigeration unit located in the back of facility was noted at 47 F. Please maintain all cold holding units at or below 41F.

General Comments:

Restrooms were observed fully stocked with soap, paper towels and hot water.

As a reminder, refrigeration unit located next to ice machine was observed at 47 F. However, this unit only stores whole fruits and vegetables. It is strongly recommended that this unit be repaired so that the temperature will be at or below 41 F.

A re-inspection will be performed on or after 4/6/2011 at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$220 per inspection.

This inspection was conducted by Gene Mora, REHS.

<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 checked="" type="checkbox"/> No: <input type="checkbox"/>
	<b>Reinspection Date (on or after):</b> 4/6/2011 <input type="checkbox"/> Potential Food Safety All Star:

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

Government Intern  
Agency Representative

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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> September 17, 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> 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Reach-in refrigerator where eggs are kept was observed at 51F. Please adjust thermostat to 41 or below and transfer PHF's to other refrigeration units in the meantime. All other units were observed functional. The freezer inside the restroom must be moved to the main store area. Foods cannot be stored inside the restroom facilities.

General Comments:

Overall the store was observed well maintained and organized.

Thank you!

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

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

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Liliana Stransky - REHS

Received By:

Agency Representative

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