



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: FORTUNE HOUSE LLC	BUSINESS PHONE: (559) 585-8683	RECORD ID#: PR0008518	DATE: April 06, 2012
FACILITY SITE ADDRESS: 729 W GRANGEVILLE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEON CHAN	CERTIFIED FOOD HANDLER: Qing Chen	EXP DATE: 7/14/2015	INSPECTOR: Luis Flores

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:**
1. Food debris build-up was noted in both the walk-in box cooler and walk-in box refrigerator. Management cleaned up excessive food debris prior to completion of the inspection visit.
 2. Bulk food containers including soy sauce containers were observed with soy splatter and/or flour accumulations. Have all containers cleaned. Clean food containers regularly.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

- Description/Corrective Action:**
- A package of raw pork meat was observed thawing at room temperature during the inspection. Discontinue this practice and thaw meats only under refrigeration, cold running water, or via a microwave. The meat was placed back into the freezer. Management stated they would microwave the meat as needed.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

- Description/Corrective Action:**
- The single restroom handwash sink hot and cold water supply valves were interchanged. Management changed the valves to the correct setting during the inspection.
2. The restroom paper towel dispenser was empty upon check. Management restocked the dispenser.

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

- Description/Corrective Action:**
- A cook was observed to wash hands at the cook-line area handwash sink. However, hot water was not used during the handwashing procedure since hot water does not flow readily in a timely manner to this sink. When hands are washed at this sink, turn on the hot water faucet and allow to flow for a while prior to use.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

- Description/Corrective Action:**
1. Raw meats stored in the walk-box freezer were observed stored over boxes containing cooked fried shrimp. Operator moved raw meats to another section immediately upon notification. Only store raw foods on rack shelving in a designated section of the walk-box.
 2. Closed soy sauce containers were observed directly on the floor to the left of the cookline area and beneath the handwash sink in the same area. Either discontinue storing soy sauce in this area or at the very least store off the floor. Soda beverage shipping tray holders were placed on floor by the operator for elevation of the containers.

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



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General Comments:

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:
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Qing Chen

Received By:

Luis Flores

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FORTUNE HOUSE LLC	BUSINESS PHONE: (559) 585-8683	RECORD ID#: PR0008518	DATE: August 09, 2011
FACILITY SITE ADDRESS: 729 W GRANGEVILLE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: LEON CHAN	CERTIFIED FOOD HANDLER: Qing Chen	EXP DATE: 7/14/2015	INSPECTOR: Susan Lee-Yang - REHS

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Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed cleaning scrub inside hand wash sink.
Hand wash stations must be kept clear at all times and are for only handwashing.
No cleaning of utensils or equipments are allowed inside the hand wash sink.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed grease debris on walls and trash/food debris on floors and inside walk-in units.
General housekeeping needs improvement. Recommend implementing weekly cleaning list to ensure facility is maintained.

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

Description/Corrective Action: Ambient temperature of cold holding unit storing raw chicken, beef, shrimp, and vegetables was noted at 46°F.
Cold holding unit is a salad bar; therefore, unit doesn't maintain constant cold ambient air.
Please lower thermostat and add ice to unit to ensure unit is at or below 41°F and/or call for service.

Raw chicken and shrimp along with precooked pork and crab cakes were noted above 41°F.
All cold potentially hazardous foods must maintain at least 41°F or below at all times.

General Comments:

Hand wash station and restroom had soap and paper towels.

Walk-in refrigerator was noted at 41°F.

Observed food products stored off the ground on shelves and pallets.

Please correct today's noted violations to prevent further enforcement from our Department.

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Received By:

Susan Lee-Yang - REHS

Agency Representative

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