



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: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0000219	DATE: April 30, 2012
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: AUGIE WU	CERTIFIED FOOD HANDLER: AUGIE WU	EXP DATE: 4/25/2015	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: None Noted

General Comments:

All required repair work was completed as required by the April 3, 2012 inspection report. Thank you for your work and cooperation.

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): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

Luis Flores

Agency Representative

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



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Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: A Frigedaire household refrigerator/freezer is currently being utilized for the storage of processed and unprocessed potentially hazardous food products. Staff indicated the commercial unit normally in use at the same location went into disrepair within the last few days and is being repaired. Although the current refrigerator was currently maintaining food products at a temperature of 41F, this unit is not approved for long term use and will need to be replaced with a commercial unit as soon as possible but no later than the time of re-inspection.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: This violation is of current concern. At least two significant sections of ceiling paint are chipped and/or falling from the kitchen ceiling. One section is directly in front of the cook-line area where food preparation is ongoing and foods undergoing temporary cooling are stored. Additionally, blackened areas exist around the make-up air replacement registers on the ceiling that also require cleaning.

Additional areas requiring immediate attention include the food storage area wire rack shelving that show food debris and dust accumulations. Have the racks pressure washed cleaned. Debris accumulation beneath these racks including the area beneath and around the ice machine are also to be cleaned.

Lastly, food debris accumulation along the sides of the reachin refrigerator located directly across from the cook-line area as well as the stainless steel shelving located over cook-line table also require cleaning.

Violation: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: The men's restroom was noted with a foul odor either due to lack of sanitizer cleaning or a possible sewer gas leak from the toilet. Thoroughly clean and disinfect the restroom fixtures and if the odor persists, the toilet may have to be reset with a new wax ring.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: The measurable concentration level of chlorine solution dispensed by the automatic dishwasher machine was less than the required 50 parts per million. A check of the sanitizer bucket in use revealed it was at a very low level and could be the cause for the lack of concentration. Replace the sanitizer bucket at this time.

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General Comments:

Although various violations were noted during today's inspection, no temperature violations were observed. All hot and cold food temperatures monitored were satisfactory.

Please note that the facility needs to develop and maintain a strict cleaning schedule. During the time of inspection, 3 cook staff members were present during a slow customer period and yet no one was participating in facility cleaning and/or maintenance.

Make certain to have all identified violations corrected prior to the scheduled re-inspection.

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>4/24/2012</u> <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Luis Flores

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