



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: HONG KONG CHOP SUEY	BUSINESS PHONE: (559) 582-1018	RECORD ID#: PR0000525	DATE: April 27, 2012
FACILITY SITE ADDRESS: 481 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BEN SHIU	CERTIFIED FOOD HANDLER: BEN SHUI	EXP DATE: 8/29/2014	INSPECTOR: Kimberly Marquez

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 facility in need of general cleaning at cookline. Please focus on handles of all refrigerators, shelving and heavy grease build up around and inside fryer.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed 3 containers with non descriptive food not labeled. Please label all non descriptive foods.

Observed large spoon wrapped with duck tape at cookline used to serve rice. Please do not use utensils that are in disrepair.(Issue fixed)

Observed flour uncovered in dry storage area. Please cover to prevent cross contamination.

Observed card board used on shelving at cookline. Please remove immediately.

Violation: IMPROPER USE OR STORAGE OF TOXIC MATERIALS [HSC 114254-114254.3]

Description/Corrective Action: Observed Raid in kitchen on shelf. Please do not use Raid inside facility to treat pest.

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

Description/Corrective Action: Observed build up on can opener. Please clean and maintain clean.

General Comments:

Observed hand sink fully stocked with soap, paper towels and hot running water.

Observed cold holding at 41F and below and hot holding at 135F and above.

Observed food handler cards available at time of inspection.

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



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OWNER NAME: BEN SHIU	CERTIFIED FOOD HANDLER: BEN SHUI	EXP DATE: 8/29/2014	INSPECTOR: Kimberly Marquez

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

Kimberly Marquez

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HONG KONG CHOP SUEY	BUSINESS PHONE: (559) 582-1018	RECORD ID#: PR0000525	DATE: September 01, 2011
FACILITY SITE ADDRESS: 481 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: BEN SHIU	CERTIFIED FOOD HANDLER: BEN SHUI	EXP DATE: 8/29/2014	INSPECTOR: 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: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: UV light tape needs to be changed. Sticky tapes are not allowed over food prep areas.

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

Description/Corrective Action: Walk-in refrigerator was noted above 48°F. Unit must be able to maintain at or below 41°F. Operator will call office for verification once unit is below 41°F.

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

Received By: _____

Government Intern

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HONG KONG CHOP SUEY	BUSINESS PHONE: (559) 582-1018	RECORD ID#: PR0000525	DATE: August 25, 2011
FACILITY SITE ADDRESS: 481 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BEN SHIU	CERTIFIED FOOD HANDLER: BEN SHUI	EXP DATE: 8/29/2014	INSPECTOR: 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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action:

- *Food at the prep-line refrigeration unit were at too high a temperature. Please make sure all potentially hazardous food is stored at 41° F or below.
- *Walk-in refrigerator did not maintain a low enough temperature. All potentially hazardous food tested displayed a temperature that was between 45°F to 48°F. Make sure food is stored at 41°F or lower.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action:

- *When testing the ppm of sanitizer for the dishwasher, it was noted to have been too low. A service technician was called after this was noticed by staff.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action:

- *Ice machine was noted to have lid open. Please keep it closed.
- *Ice scoop was noted to be placed in ice machine. Please store it separate.
- *Fly Strips were noticed to be hanging above food preparation. Please remove and install proper fly control.
- *Some prepared chicken was stored in an uncovered, plastic container that was set on the ground near the prep line. Please keep all foods covered and off of the floor.
- *Numerous food items were noted to have been stored uncovered. Please cover all foods and sauces.

General Comments:

During today's inspection, handwash facilities were properly stocked and had hot water. Hot holding units were also noted to be working properly. General cleanliness of the kitchen was also acceptable.

This inspection was conducted by Pheng M. and John G.

A re-inspection will be performed 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.

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