



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> RICE BOWL	<b>BUSINESS PHONE:</b> (559) 583-6285	<b>RECORD ID#:</b> PR0006868	<b>DATE:</b> April 27, 2012
<b>FACILITY SITE ADDRESS:</b> 488 E SIXTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STELLA WONG LUONG	<b>CERTIFIED FOOD HANDLER:</b> THOMAS LUONG	<b>EXP DATE:</b> 7/23/2016	<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:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** Facility needs to replace broken paper towel dispenser and have wall mounted soap dispenser for hand wash station.  
  
The left hand wash station inside the women's restroom did not have hot water.  
Ensure hand wash stations have hot water at all times.

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

**Description/Corrective Action:** REOCCURRING VIOLATION: Observed marinated meat stored in buckets that were originally used to store dishwashing detergents.  
Discontinue this practice immediately and only use food grade containers to store food products.  
  
Observed raw meats and eggs stored above vegetables inside walk-in refrigerator.  
All potentially hazardous foods must be stored beneath ready-to-eat foods.  
  
Observed old metal cans used to store utensils and food products.  
Discontinue the use of metal cans for storage. Instead, use food grade buckets.  
  
Observed boxes of food products stored directly on the ground.  
All food products must be stored at least 6 inches off the ground.

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

**Description/Corrective Action:** REOCCURRING VIOLATION: Observed walk-in freezer cluttered with food products.  
Observed food products stored from top to bottom inside walk-in.  
Better organization is required. If the facility requires more freezer storage space, consult our Department before purchasing new freezer.  
  
Observed numerous storage buckets old and accumulated with grease and food.  
Storage containers need to be cleaned regularly to prevent accumulation.

**Violation:** UNNECESSARY ITEMS AND LITER (HSC 114257.1)

**Description/Corrective Action:** REOCCURRING VIOLATION: Facility still has too much clutter and unnecessary items (ie: broken chairs, vacuums, unrelated restaurant items).  
Observed all storage areas cluttered and unorganized.  
  
Observed bar sink cluttered with bottles and unnecessary items.  
Facility needs thorough cleaning and organization of entire kitchen.

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



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<b>FACILITY SITE ADDRESS:</b> 488 E SIXTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STELLA WONG LUONG	<b>CERTIFIED FOOD HANDLER:</b> THOMAS LUONG	<b>EXP DATE:</b> 7/23/2016	<b>INSPECTOR:</b> Susan Lee-Yang - REHS

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General Comments:

All cold holding units were noted satisfactory.

Bleach sanitizer bucket was noted at 100 ppm.

Ensure all employees have current CA Food Handler Certificates no later than July 1, 2012.

Facility has too much reoccurring violations.

A re-inspection has been scheduled. Please ensure all noted violations are corrected. Failure to do so WILL result in an administrative hearing for which you will be billed \$220.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 5/11/2012

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> RICE BOWL	<b>BUSINESS PHONE:</b> (559) 583-6285	<b>RECORD ID#:</b> PR0006868	<b>DATE:</b> July 29, 2011
<b>FACILITY SITE ADDRESS:</b> 488 E SIXTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STELLA WONG LUONG	<b>CERTIFIED FOOD HANDLER:</b> STELLA WONG	<b>EXP DATE:</b> 8/10/2011	<b>INSPECTOR:</b> Troy Hommerding-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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Please remove all food items from the storage room in the back, as this room appears to be used for mainly storing cleaning chemicals.

Also please do not use chemical buckets for food storage, one bucket was noted today storing food items, the bucket was originally used for holding cleaning detergent. (second notice).

Some food items were noted covered properly, please cover all food items to help prevent cross contamination of other food items.

**Violation:** UNNECESSARY ITEMS AND LITER (HSC 114257.1)

**Description/Corrective Action:** Please continue to clean out unnecessary items from the facility like unused equipment, recycled bottles, paint cans, tools or other unrelated restaurant items.

Additionally please continue to organize the back storage areas, areas are still very cluttered and need to be organized a bit better.

**General Comments:**

Cold holding temperatures were at or below 41 ° F.  
All Hot holding temperatures were measured at or above 135° F.  
Hand wash sinks and restrooms were stocked today.  
Dishwashing unit and Sanitizer bucket were both measured with the proper amount of sanitizer Solution

Please correct the noted violations.

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

*Stella Wong*

Troy Hommerding-REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: UNNECESSARY ITEMS AND LITER (HSC 114257.1)

Description/Corrective Action: Some items have been cleaned out or have been consolidated and are awaiting recycling or disposal. However, a significant amount of unnecessary items remains inside the facility.

General Comments:

The walk in freezer does show improvement, employees are able to access the inside of the unit. This facility still may need to add another commercial freezer unit as this issue has been ongoing.

Grease hood filters appeared in good condition today. The other violations on the previous inspection were not observed today.

Additionally, if conditions do not improve with this facility such as, if the freezer unit is continually over stocked or the facility is not cleaned of unnecessary items, the Kings County Health Department, Division of Environmental Health will require the operator to attend an administrative office hearing to discuss the above issues.

RESULTS OF EVALUATION: [ ] PASS [ ] NEEDS IMPROVEMENT [ ] FAIL. Reinspection Required: Yes: [ ] No: [X]. Reinspection Date (on or after): N/A. [ ] Potential Food Safety All Star.

Mailed to operator

Received By:

Troy Hommerding-REHS

Agency Representative

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