



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 - COMPLAINT INSPECTION

FACILITY NAME: LUCKY 8 SUPER BUFFET	BUSINESS PHONE: (559) 583-9888	RECORD ID#: CO0006885	DATE: June 22, 2011
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: XUE YUE GAO	CERTIFIED FOOD HANDLER: BENNY TANG	EXP DATE: 2/26/2015	INSPECTOR: Susan Lee-Yang - REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

Inspection Findings and General Comments:

Today's inspection was prompted by an alleged complaint stating the food on the steam table were not hot and the sushi was not cold.

The following was observed today:

-Other than noted, fried rice, chow mein, eggroll, crab dish, fried fish, and fried shrimp were all noted above 135°F.

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.

Based on today's inspection, the complaint is substantiated.

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

Description/Corrective Action: Octopus dish and teriyaki chicken skewers were noted below 135°F. All hot potentially hazardous foods must be at least 135°F or above at all times. Advised operator to take temperature of food products prior to placing onto steam table and to add more water to steam table.

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

Description/Corrective Action: Sushi on the cold holding unit were noted above 41°F. Ambient temperature of cold holding unit was noted at 40°F. Advised operator to put tray of ice underneath sushi tray so that sushi is able to maintain at or below 41°F.

The sushi prep unit along with the food products inside the prep unit were all noted above 41°F.

During time of inspection, operator called for service.

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



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Reinspection Required: Yes: No: Reinspection Date (on or after): 6/29/2011

Susan Lee-Yang - REHS

Received By: _____

Environmental Health Specialist

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LUCKY 8 SUPER BUFFET	BUSINESS PHONE: (559) 583-9888	RECORD ID#: PR0006569	DATE: June 29, 2011
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: XUE YUE GAO	CERTIFIED FOOD HANDLER: BENNY TANG	EXP DATE: 2/26/2015	INSPECTOR: 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:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last complaint inspection. The following was noted during today's inspection:

- The sushi prep unit was noted at 41°F.
- Serviced invoice was reviewed.
- Sushi on the buffet table were noted at 41°F.
- Operators are now placing sushi inside foil pan then placing the foil pan on top of a tray of ice.

As a reminder, please monitor all potentially hazardous foods and units.

Thank you for your cooperation in resolving this matter.

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:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: LUCKY 8 SUPER BUFFET	BUSINESS PHONE: (559) 583-9888	RECORD ID#: PR0006569	DATE: March 30, 2011
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: XUE YUE GAO	CERTIFIED FOOD HANDLER: BENNY TANG	EXP DATE: 2/26/2015	INSPECTOR: Yatee Patel - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: 3 compartment sink had no sanitizer. Sanitize must be at least 50-100 ppm of Chlorine concentration in cold water.

General Comments:

- Keep shellfish tags on site for 90 days.
- Re-place missing tile near the 3 compartment sink.
- Eco-lab is the PCO.
- Facility was observed well maintained.
- Dish washer had a concentration of 50 ppm of chlorine concentration.
- All hot & cold temperatures were satisfactory.

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:

Received By: _____


 Yatee Patel - REHS
 Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SU & SUE SUPER BUFFET	BUSINESS PHONE: (559) 583-9888	RECORD ID#: PR0006569	DATE: September 17, 2010
FACILITY SITE ADDRESS: 208 N 12TH AVE STE 101	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SUMEI ZHANG	CERTIFIED FOOD HANDLER: BENNY TANG	EXP DATE: 2/26/2015	INSPECTOR: 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Dishwasher sanitizer was noted at 0 ppm. Operator contacted Ecolab at time of inspection and Ecolab was on-site during inspection.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Employee restroom did not have soap or paper towels. Please have soap and paper towels stocked at all times. Operator stocked soap and paper towels into dispensers at time of inspection.

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

Description/Corrective Action: Chicken on kabob and fried shrimp were noted below 135°F. Water in steam table was noted at 230°F. All hot potentially hazardous foods must maintain above 135°F. Recommend operator to use deeper pans instead of shallow pans to allow boiling water to reach bottom of pan and maintain proper temperature. Also, temp food products with digital thermometer throughout the day.

General Comments:

Today's inspection included both complaint and routine inspections. Our Department received a complaint alleging food from the steam table were warm and not hot. Based on today's inspection, some dishes were noted between 120°F and 130°F. During time of inspection, operator switched and used deeper pans and the temperature of the food was noted above 135°F.

During the routine inspection, the following was observed:

- All cold holding units were noted satisfactory.
- Hood baffles were clean and well maintained.
- Other than noted above, the remaining hand wash stations were stocked with soap and paper towels.
- Other than noted above, the remaining food on the steam table were noted at or above 135°F.
- Facility has improved in general cleanliness and organization. Please continue to keep up.

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