



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: THAI KITCHEN RESTAURANT	BUSINESS PHONE: (559) 583-1212	RECORD ID#: PR0006347	DATE: May 18, 2011
FACILITY SITE ADDRESS: 122 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANONG & CHATCHAI SUVUNNACHUEN	CERTIFIED FOOD HANDLER: CHATCHAI SUVUNNACHUEN	EXP DATE: 6/15/2010	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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Facility still does not have a certified food handler. This violation was noted during the last routine inspection as well. Operator stated she is scheduled to take the exam on Friday, May 20, 2011. Please forward a copy of the certificate to our Department as soon as possible.

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

Description/Corrective Action: Observed faucet of 3-compartment sink leaking water and taped with cloth. Repair/replace faucet to prevent water leak.

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

Description/Corrective Action: Commercial reach-in refrigerator and walk-in refrigerator were noted between 43°F-46°F. Please lower thermostat and monitor units to ensure units are at or below 41°F at all times.

General Comments:

Hand wash station and restroom had hot water, soap, and paper towels.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Please continue to focus on organization and declutter throughout the kitchen.

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

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:

Pl M

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THAI KITCHEN RESTAURANT	BUSINESS PHONE: (559) 583-1212	RECORD ID#: PR0006347	DATE: November 16, 2010
FACILITY SITE ADDRESS: 122 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANONG & CHATCHAI SUVUNNACHUEN	CERTIFIED FOOD HANDLER: CHATCHAI SUVUNNACHUEN	EXP DATE: 6/15/2010	INSPECTOR: Susan Lee-Yang - REHS

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Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Facility does not have a valid certified food handler. The facility has 60 days to take and pass a certified food safety exam. Please submit a copy of the certificate to our Department.

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

Description/Corrective Action: Observed chemicals (Windex, dish detergent, baby powder) stored directly next to food equipments and food products. All chemicals must be stored away from all food equipments and food products. Please use proper utensils with handles to get dry food products (sugar, rice). Discontinue the use of small bowls.

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

Description/Corrective Action: Chlorine sanitizer for dishwasher was noted at 0 ppm. For the meantime, manually wash all dishes until the sanitizer for the dishwasher is able to maintain 50 ppm. Observed storage bins with debris accumulation. Please clean all equipments on regular basis to prevent accumulation.

General Comments:

Observed hand wash station and restroom stocked with soap and paper towels.

All cold holding units were noted satisfactory.

Please continue to focus on cleaning throughout the entire facility including equipments, floors, and walls.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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