



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: JADE GARDEN RESTAURANT	BUSINESS PHONE: (559) 925-9002	RECORD ID#: PR0000296	DATE: November 25, 2009
FACILITY SITE ADDRESS: 155 HANFORD/ARMONA #B RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: YONG HUA LIU	CERTIFIED FOOD HANDLER: YONG HUA LIU	EXP DATE: 5/15/2012	INSPECTOR: Raymond Cooke - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The prep refrigerator and the walk-in were noted slightly above 41. Please adjust units to 41 degrees or below.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: When cooling food product food shall not be deeper than 4 inches. Bags of chicken are approximately 12 inches in diameter.

General Comments:

A complaint was received by this Department alleging that two individuals from the same family (one adult and one minor) became ill 1 to 2 hours after consuming "Orange Chicken" on 11-23-09 at 8:00 PM. These two individuals dined with a group of six. Orange Chicken was only consumed by the individuals who later became ill. The predominant symptom was vomiting along with diarrhea. The main symptoms lasted for approximately 5 hours. No fever was reported.

As a result of this complaint, an inspection was conducted which revealed the following:

Orange Chicken is prepared by chopping chicken into small pieces, mixed with sauce and then it is deep fried. The product is then placed in bags and kept in the refrigerator. Two bags were noted in the walk-in and one in a prep refrigerator by the cooking. The chicken in the prep refrigerator was noted at 68 degrees). Chicken was claimed to have been cooked several hours earlier. The bags in the walk-in were noted in the mid 50's.

It was explained to the staff that chicken needs to be placed in a shallow container (preferably metal) to facilitate cooling. When an order is placed, the chicken is again deep fried. A fast onset of illness after eating (less than 2 hours) could indicate that Staph bacteria was allowed to grow in the food product. (Staph bacteria produces a toxin that is not destroyed by cooking.) In the Orange Chicken process the most likely time for contamination and bacterial growth would be before the initial cooking. Kitchen staff claim that chicken is processed by a worker wearing gloves and the chicken is immediately cooked.

The prep refrigerator and the walk-in appeared to be holding food at approximately 43 degrees. Kitchen staff was instructed to adjust temperature down to 41 or below.

No food service workers have been ill. No other complaints have been received. Six orders of Orange Chicken were served on 11-23-09.

This complaint could not be substantiated by this inspection.

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



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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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Yong Hua Liu

Raymond Cooke - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JADE GARDEN RESTAURANT	BUSINESS PHONE: (559) 925-9002	RECORD ID#: PR0000296	DATE: September 22, 2009
FACILITY SITE ADDRESS: 155 HANFORD/ARMONA #B RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: YONG HUA LIU	CERTIFIED FOOD HANDLER: YONG HUA LIU	EXP DATE: 5/15/2012	INSPECTOR: Veronica Santa Cruz

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:

The cold holding unit that was not holding temperature at 41°F or below is now holding temperature. This cold holding unit measured at 38°F.

The chlorine dishwasher that was not functioning properly during the routine inspection has now been fixed and is operating correctly. The chlorine dishwasher measured at 100 ppm.

The violations that were noted on the last routine inspection have now been corrected at this time, thank you.

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: _____

Veronica Santa Cruz

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JADE GARDEN RESTAURANT	BUSINESS PHONE: (559) 925-9002	RECORD ID#: PR0000296	DATE: September 03, 2009
FACILITY SITE ADDRESS: 155 HANFORD/ARMONA #B RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: YONG HUA LIU	CERTIFIED FOOD HANDLER: YONG HUA LIU	EXP DATE: 5/15/2012	INSPECTOR: Veronica Santa Cruz

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: Chlorine sanitizer for the dishwasher measured at zero ppm. Chlorine sanitizer needs to measure at 100 ppm.

Manually handwash all dishes until dishwasher has been repaired.

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

Description/Corrective Action: Prep cold holding unit measured at 48° F. All cold holding units need to measure at 41° F or below.

Operator was told to move all potentially hazardous foods to the working walk-in unit.

General Comments:

Please note that a re-inspection will be performed at no charge. Each additional re-inspection required to verify compliance with necessary corrections listed in today's inspection report will be assessed \$220.00 re-inspection fees. Further enforcement action including permit suspension or an office hearing may be necessary in order to achieve compliance.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 9/10/2009

Potential Food Safety All Star:

Received By:

Veronica Santa Cruz

Agency Representative

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