



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: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-7334	RECORD ID#: PR0000415	DATE: December 06, 2011
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD HANDLER: ROSALIND WONG	EXP DATE: 4/26/2015	INSPECTOR: Veronica Santa Cruz-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:

Hand wash station was stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41°F.
Sweat and sour sauce on the steam table measured well above 135°F.
The chlorine sanitizer from the mechanical dishwasher's final rinse cycle measured above 50 ppm.
Overall, the facility was observed in good operating condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Jan Wong

Received By:

Veronica Santa Cruz-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: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-7334	RECORD ID#: PR0000415	DATE: May 05, 2011
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD HANDLER: ROSALIND WONG	EXP DATE: 4/26/2015	INSPECTOR: Veronica Santa Cruz-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: Observed bean sprouts being stored directly next to raw meat. Please store all ready to eat foods away from raw meats.

General Comments:

Hand wash stations was stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41°F.
Noodles on the steam table measured at 152°F.
Mechanical chlorine dishwasher measured above 50 ppm.
Please consider taking food temperature logs as well as refrigerator temperature logs on a daily basis to be considered for the Food Safety All-Star Award.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-7334	RECORD ID#: PR0000415	DATE: October 14, 2010
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD HANDLER: ROSALIND WONG	EXP DATE: 4/26/2015	INSPECTOR: Veronica Santa Cruz-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:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41°F.
Mechanical dishwasher's chlorine sanitizer measured above 50 ppm.
Observed proper thawing procedure during today's routine inspection.
Pork on the steam table measured at 135°F .

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Santa Cruz-REHS

Agency Representative

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