



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: March 11, 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: 6/6/2010	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:

Handwash station was equipped with soap, paper towels, and hot water.
Cold holding units measured at 41° F.
Meat in the hot holding unit measured at 140°F.
Mechanical dishwasher measured above 50 ppm.
Chlorine sanitizer buckets measured at 100 ppm.
Observed proper thawing of shrimp during the inspection.
Overall, facility is in good operating condition.

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:

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) 926-7334	RECORD ID#: PR0000415	DATE: September 03, 2009
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: 6/6/2010	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: None Noted

General Comments:

Observed handwash station and restroom fully stocked with soap and paper towels.

All cold holding units were noted below 41°F.

Chow mein noodles and bbq pork on the steam table were noted above 135° F.

Soup was noted at 162°F.

Chlorine sanitizer for dishwasher was noted at 100 ppm.

Facility is in good operating condition.

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:

Jan Wong

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 926-7334	RECORD ID#: PR0000415	DATE: February 25, 2009
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: 6/6/2010	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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed storage racks in front reach-in unit and prep table rusted.

Please replace rusted racks by next routine inspection.

General Comments:

Observed hand wash station and restrooms fully stocked with soap and paper towels.

Observed proper handwashing procedures by operators.

Raw shrimp and beef in reach-in prep unit measured below 41°F.

Noodles and bbq pork on steam table measured above 135° F.

Egg flower soup measured at 187° F.

Chlorine sanitizer for dishwasher measured 100 ppm.

Facility is 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:

Yeu Wong

Received By:

Susan Lee-Yang - REHS

Agency Representative

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