



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/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DYNASTY CHINESE CUISINE	BUSINESS PHONE: (559) 582-2286	RECORD ID#: PR0009790	DATE: September 20, 2016
FACILITY SITE ADDRESS: 441 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HAO HUANG	CERTIFIED FOOD MANAGER: HUIXIA ZHOU	EXP DATE: 5/4/2020	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:

- Restrooms and hand wash station has hot water, soap and paper towels.
- Cold holding units were noted at or below 41F.
- Fried rice on the steam table was noted above 135F.
- Chlorine sanitizer for dishwasher was noted at 50 ppm.
- Observed good organization inside walk-in refrigerator.
- Observed food products stored off the ground.
- Ensure dry storage containers are properly labeled.

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:

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: DYNASTY CHINESE CUISINE	BUSINESS PHONE: (559) 582-2286	RECORD ID#: PR0009790	DATE: December 02, 2015
FACILITY SITE ADDRESS: 441 N 10TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: HAO HUANG	CERTIFIED FOOD HANDLER: HUIXIA ZHOU	EXP DATE: 5/4/2020	INSPECTOR: Veronica Ochoa -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: Raw beef was observed being stored directly next to brussel sprouts (ready to eat foods). Please make sure all raw poultry, beef, pork, etc. is stored away from ready to eat foods (produce and other cooked items). Also, please make sure to not store food products directly on the floor in the walk-in refrigerator and to keep all food products covered at all times.

General Comments:

Today's reinspection took place to ensure the violations noted on the October 2, 2015 inspection report were corrected. During today's inspection, the following was observed:

1. The facility's wooden table and tree stump were removed. The wooden table was replaced with a stainless steel table.
2. The walk-in dispenser pan was repaired.
3. The use of tongs to prepare food was observed by the employees.
4. The two hand wash sinks for the waitress had soap, hot water, and mounted paper towels.
5. All employees had valid food handler cards. '
6. The facility's chlorine dishwasher measured at 100 ppm.

Thank you for correcting most of the violations in a timely manner. Please work on correcting the violation noted above.

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 Ochoa -REHS

Agency Representative

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