County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PHO KC NOODLE AND RICE	(559) 329-2547	PR0009725	July 29, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
133 N 11TH AVE	HANFORD	93230	INVESTIGATION - UNCLASSIFIED
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
THANH VAN THI PHAM	KIEN N. LE	7/3/2016	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:

Today's investigation revealed that the hot water heater is now functioning. Hot water at the 3-compartment sink was noted at 138F. Hot water at the hand wash sink was noted above 100F. Facility is now approved to re-open for business.

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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PHO KC NOODLE AND RICE	(559) 329-2547	PR0009725	August 16, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
133 N 11TH AVE	HANFORD	93230	2ND+ FOLLOWUP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
THANH VAN THI PHAM	KIEN N. LE	7/3/2016	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:

Today's billable re-inspection was performed to verify compliance with violations noted on the August 9, 2016 inspection.
The following were noted during today's inspection:

-Walk-in freezer is now free of food debris accumulation.
-Paper towel dispenser in the kitchen is stocked with paper towels.
-All food items in the walk-in refrigerator were stored on the storage shelves.
-Boba station refrigerator is no longer in use.
-Ambient temperature of salad prep unit and walk-in refrigerator were noted satisfactory.
-At time of inspection, walk-in unit was being serviced by McGee Refrigeration.
-Continue to monitor all cold holding units and follow-up with regular cleaning of hood baffles.
-Provide paper towel dispenser for the front hand wash station.

Thank you for your cooperation in resolving these issues.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PHO KC NOODLE AND RICE	(559) 329-2547	PR0009725	August 09, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
133 N 11TH AVE	HANFORD	93230	2ND+ FOLLOWUP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
THANH VAN THI PHAM	KIEN N. LE	7/3/2016	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of walk-in refrigerator, boba station refrigerator and salad prep unit were noted between 47F-51F.
Call for service and retain invoices for review. If needed, replace units with functioning commercial grade NSF approved refrigeration units. Ensure all ambient temperature of all cold holding units are 41F and below.

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

Description/Corrective Action: Observed walk-in freezer still not cleaned and accumulated with food debris.Observed hood baffles dirty and in need of cleaning.
This is not acceptable. Regular cleaning needs to occur to prevent accumulation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed trash and food debris inside front hand wash station.
Hand wash station is only for hand washing use and not for cleaning dishes.

Front hand wash station did not have paper towel dispenser.
Ensure wall mounted paper towel dispenser is present.

Paper towel dispenser in the kitchen did not have paper towels.
Ensure dispenser is stocked with paper towels at all time.

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

Description/Corrective Action: Observed food storage containers stored directly on the ground inside the walk-in refrigerator.
All food items must be stored at least 6 inches above the ground.

General Comments:

Today's billable re-inspection was performed to verify compliance with violations noted on the July 28, 2016 inspection.
The following were noted during today's inspection:

-Ceiling lights in the kitchen now has protective light covers.
-Facility has hot water.
-Ice scoop is now stored in a clean container.
-Operator will be scheduled to take Food Manager course/exam. Forward certificate to our office no later than 60 days.

There are still several reoccurring violations that need to be corrected.

A 3rd and billable re-inspection will be performed to verify compliance with today's noted violations. Should today's noted violations not be corrected, the facility will be scheduled and billed for an administrative hearing.

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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PHO KC NOODLE AND RICE	(559) 329-2547	PR0009725	August 09, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
133 N 11TH AVE	HANFORD	93230	2ND+ FOLLOWUP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
THANH VAN THI PHAM	KIEN N. LE	7/3/2016	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.

RESULTS OF EVALUATION: ☐ **PASS** ☒ **NEEDS IMPROVEMENT** ☐ **FAIL**

Reinspection Required: **Yes:** ☒ **No:** ☐

Reinspection Date (on or after): **8/16/2016**

☐ 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

County of Kings - Department of Public Health
Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PHO KC NOODLE AND RICE	(559) 329-2547	PR0009725	July 28, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
133 N 11TH AVE	HANFORD	93230	1ST FOLLOW UP INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
THANH VAN THI PHAM	KIEN N. LE	7/3/2016	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed food debris accumulated in the walk-in freezer.
Ensure thorough and regular cleaning occurs to prevent accumulation.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Observed hand wash station with food/trash debris.
Hand wash station is only for hand washing use only.

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

Description/Corrective Action: Observed several food items stored directly on the ground inside walk-in freezer.
All food items must be stored at least 6 inches above the ground.

Observed ice scoop stored directly on ice inside ice bin of soda station.
Owner removed ice scoop and placed it into a clean container during inspection.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Facility does not have adequate hot water. Hot water was noted at 89F. Per owner, maintenance was being done on the hood yesterday and the hot water was turned off by maintenance. Service is scheduled to resume today and hot water will be turned back on. Should the facility not be able to get hot water by 3:00pm today, the facility will be closed. Please contact our Department with updates no later than 3:00 pm.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed a box of meat at room temperature.
Discontinue this practice and ensure all frozen products are properly thawed (in the microwave, in the walk-in refrigerator, or as a cooking process).

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

Description/Corrective Action: Observed several protective light covers missing from ceiling lights in the kitchen prep area.
Replace missing protective light covers.

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

Description/Corrective Action: Ambient temperature of boba station was noted at 48F.
Lower thermostat and ensure unit is able to maintain 41F and below. If unit is not able to maintain temperature, recommend the unit be replaced.

General Comments:

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