



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

<b>FACILITY NAME:</b> AZL KITCHEN INC. DBA NEW CHINA RESTAURANT	<b>BUSINESS PHONE:</b> (559) 992-4789	<b>RECORD ID#:</b> PR0003627	<b>DATE:</b> November 03, 2016
<b>FACILITY SITE ADDRESS:</b> 900 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ANY YAO CHUN LEE	<b>CERTIFIED FOOD MANAGER:</b> ANY YAO CHUN LEE	<b>EXP DATE:</b> 1/26/2020	<b>INSPECTOR:</b> Vikram Manke

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 HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Fried chicken was observed on the top of the cooking equipment and was measured at a temperature of 68 - 69 F. Operator informed that the chicken is fried early in the day and held at room temperature for a couple of hours until an order is received. The operator was asked to discontinue this practice. The chicken should only be stored either in a cold holding unit under 41 F or a hot holding unit above 135 F.

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

**Description/Corrective Action:** Food containers in the refrigerators and dry food storage area did not have cover/lids. Please provide adequate covers on all the containers to prevent possible contamination.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Labels on food storage containers were still not present. This violation was also noted in the last inspection report. Please provide labels on all the containers in the dry storage room.

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

**Description/Corrective Action:** Excessive grease was present in the baffles of the exhaust hood. Operator informed that the hood is cleaned every four months. Please clean more frequently (switch to a 3 month cleaning schedule) to avoid accumulation of excessive grease.

**General Comments:**

- Hand wash station had soap, paper towels, and warm water supply.
  - Mechanical ware washing unit was functional and the sanitizer concentration (chlorine based) was 50 PPM.
  - Food items in the hot holding unit were measured above 135 F.
  - Food items in the cold holding units were measured under 41 F.
  - Nozzles of the soda machine were clean.
  - Please have the new employee complete food safety certification.
- Please fix the above noted violations.

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



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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: \_\_\_\_\_

*Vikram Manke*

Agency Representative \_\_\_\_\_

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<b>FACILITY SITE ADDRESS:</b> 900 WHITLEY AVE	<b>CITY:</b> CORCORAN	<b>ZIP CODE:</b> 93212	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> ANY YAO CHUN LEE	<b>CERTIFIED FOOD HANDLER:</b> ANY YAO CHUN LEE	<b>EXP DATE:</b> 1/26/2020	<b>INSPECTOR:</b> Abel Simon - REHS

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**Violation:** IMPROPER FOOD HANDLING PRACTICES

[HSC 113961 - 113973]

**Description/Corrective Action:** Raw meats were observed to be on top of wire rack at room temperature. Food operator stated that during the lunch rush hour, chicken is left out as they get busy. Explained to operator that leaving raw meats out allows growth of unwanted bacteria. As a suggestion, meats should be left in prepared containers in the walk in refrigerator and brought out as needed. This violation was noted in the last routine inspection report.

**Violation:** IMPROPER THAWING OF FROZEN FOODS

[HSC 114020]

**Description/Corrective Action:** Observed raw meats being thawed in two of the three compartment sink. The four ways in which proper thawing can be conducted are the following: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process.  
Food handler turned on cold water over meats during the inspection.

**Violation:** OTHER PERMIT VIOLATION

**Description/Corrective Action:** Observed dry foods removed from their original containers and placed in plastic bins without labels. Please make sure to label food items accordingly.

**General Comments:**

All foods in the hot holding steam table were noted to be above 135°F.

All hand wash sinks were noted to be fully stocked.

Restrooms were well maintained.

Thank you.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Abel Simon - REHS

Received By:

Agency Representative

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