



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: ASIA GARDEN	BUSINESS PHONE: (559) 734-3017	RECORD ID#: PR0000533	DATE: November 30, 2016
FACILITY SITE ADDRESS: 505 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEVIN CHEUNG	CERTIFIED FOOD MANAGER: KEVIN CHUENG	EXP DATE: 10/28/2020	INSPECTOR: Yatee Patel - 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: General cleaning needs to be done in detail everyday. Floors, walls, equipment, hood and reach in units.

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

Description/Corrective Action: Be sure high temp dish washer goes till 180F at all times.

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

Description/Corrective Action: Unit near dish washer was 50F. Please move all foods (meats) to the walk-in unit. Walk-in was satisfactory.

General Comments:

Hot foods were above 135F.

Hand washing was stocked during inspection with paper towel.

Please keep in mind all food temperatures and food safety practices.

Thank you

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:

Yatee Patel - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 walk-in refrigerator and prep unit were noted between 43F-46F. Lower thermostat and monitor units. Ensure ambient temperature is at least 41F. Call for service if needed.

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

Description/Corrective Action: Observed ceiling lights in the prep/cook area without shatterproof covers. Replace missing covers. Ensure dry storage food containers are labeled. Flooring by cook area is deteriorated and in need of replacement. Please have deteriorated flooring replaced before next routine inspection.

Violation: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Ventilation fan inside men's restroom was not operating. Repair/replace unit and ensure ventilation fan is operating.

General Comments:

- Hand wash station and restrooms have hot water, soap and paper towels.
-Final rinse temperature of dishwasher was noted at 180F.
-Soup, noodles, broccoli chicken and fried rice were noted above 135F.
-Please correct today's noted violations to prevent further re-inspections.

RESULTS OF EVALUATION: [] PASS [X] NEEDS IMPROVEMENT [] FAIL. Reinspection Required: Yes: [] No: [X]. Reinspection Date (on or after): N/A. [] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ASIA GARDEN	BUSINESS PHONE: (559) 734-3017	RECORD ID#: PR0000533	DATE: October 02, 2015
FACILITY SITE ADDRESS: 505 E SEVENTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KEVIN CHEUNG	CERTIFIED FOOD HANDLER: KEVIN CHUENG	EXP DATE: 3/11/2015	INSPECTOR: ABEL SIMON

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 food items without lids in the preparation cold holding table. Please make sure to keep lids or covers on food items to prevent cross contamination.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Food manager's certification has expired. Please fax in copy of new manager's certification within 30 days.

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

Description/Corrective Action: The preparation cold holding table was noted to be at 46°F. Please make sure to keep temperatures of all cold holding temperatures at or below 41°F.

General Comments:

Observed hand wash station to be fully stocked with hot water, soap, and paper towels.

Restrooms were observed to be fully stocked.

Except for the above noted cold holding unit, all other cold holding units were noted to be at or below 41°F.

Hot holding temperatures were noted to be above 135°F.

Thank you.

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:

ABEL SIMON

Agency Representative

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