



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: CHINESE GOURMET EXPRESS	BUSINESS PHONE: (559) 585-1670	RECORD ID#: PR0000311	DATE: January 13, 2017
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMUEL SIM	CERTIFIED FOOD MANAGER: SU JREN PARSONS	EXP DATE: 7/29/2018	INSPECTOR: Abel Simon - 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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: Three employees on site did not have a food handler card on site. Person in charge stated they transferred from another site. Please make sure to keep copies of them on site.

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

Description/Corrective Action: Observed two foods to not be covered. Please make sure keep all foods covered to prevent potential cross contamination.

General Comments:

The hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

The temperature of the fried rice and meats in the hot holding steam table was observed to be above 135°F.

The temperature of all cold holding units was observed to be at or below 41°F.

All prep sinks were noted to have hot and cold water.

All food items were observed to be above the floor six inches in the walk-in and dry storage.

Please make sure to correct the above noted violations. 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 - 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: CHINESE GOURMET EXPRESS	BUSINESS PHONE: (559) 585-1670	RECORD ID#: PR0000311	DATE: July 25, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMUEL SIM	CERTIFIED FOOD MANAGER: SU JREN PARSONS	EXP DATE: 7/29/2018	INSPECTOR: Liliana Stransky - 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:

The facility was observed maintained clean and well organized.

Hot holding temperatures at the steam table were all above 135F.

The refrigeration units were noted below 41F. These were well organized and foods were observed covered and date marked.

Food handlers were noted following proper handwashing procedures. All stations had soap, paper towels and hot water.

Food handlers were noted with hair restraints and clean uniforms.

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:

Liliana Stransky - 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: CHINESE GOURMET EXPRESS	BUSINESS PHONE: (559) 585-1670	RECORD ID#: PR0000311	DATE: January 21, 2016
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMUEL SIM	CERTIFIED FOOD HANDLER: SU JREN PARSONS	EXP DATE: 7/29/2018	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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Ambient temperature of cold reach-in unit storing vegetables and beef at the cook line was noted above 41F. The top portion was noted at 46F and the bottom portion was noted at 55F. Beef in the top portion was noted at 41F. Only two trays of orange chicken were stored in the bottom portion.
Call for service and ensure unit is able to maintain at least 41F or below. Discontinue storing cold potentially hazardous foods in the unit until it is repaired.

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

Description/Corrective Action: Observed can opener in need of cleaning.
Ensure can opener is cleaned regularly to prevent accumulation.

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

Description/Corrective Action: Cold reach-in unit storing vegetables across from the cook line had water accumulation inside the unit.
Clean up the water and have unit serviced to ensure it is properly working.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: It took several minutes for both hand wash stations in the kitchen to get hot water.
Ensure all employees are washing their hands regularly and with hot water.

General Comments:

Hand wash stations have hot water, soap and paper towels.

Other than noted, all cold holding units were noted satisfactory.

Rice, orange chicken and spicy chicken on the steam table were all noted above 135F.

Chlorine sanitizer in the 3-compartment sink was noted at 100 ppm.

Please correct today's noted violations to prevent further enforcement.

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