



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: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0009835	DATE: January 20, 2017
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUITI JIANG	CERTIFIED FOOD MANAGER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a container with foods not being covered in a cold holding unit. Please make sure to keep all food items covered.

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

Description/Corrective Action: The hand wash station was observed to be missing paper towels. This was brought to the attention of the food handler.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed foods in containers in the dry storage area to be missing labeled. These items included flours, rice, and other dry goods. Please make sure to properly label these food items.

General Comments:

All cold holding temperatures including the walk-in refrigerator were noted to be holding at or below 41°F.

The temperature of the hot holding unit was noted to be at or above 135°F.

All food items except for the above noted unit were noted to be covered.

The sanitizer in the washing machine was noted to at 50 PPM Chlorine.

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: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0009835	DATE: April 27, 2016
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: GUITI JIANG	CERTIFIED FOOD MANAGER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand wash sink in the back to the right of the grill was observed to have soap and hot water but no paper towels. There is another hand wash station in the kitchen prep area that can be used in the mean time but please remember to have both stations fully stocked.

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection or re-inspection. The following was noted during today's inspection:

- The baffles from the hood were observed to be clean.
- Plastic wrap was used to cover food items in the walk in refrigerator.
- The area were a leak was observed was no longer leaking from the grill area.
- Certified Pest control service invoices were available on site.

Thank you.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

Zhongkai Jiang

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0009835	DATE: April 07, 2016
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUITI JIANG	CERTIFIED FOOD HANDLER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the baffles from the hood being cleaned during food serving hours. Please make sure to clean these before or after the facility has closed it's serving hours.

Observed rags being used to cover rice in the walk in refrigerator. Please discontinue this practice and use lids or plastic wrap to cover food items.

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

Description/Corrective Action: Observed water leaking from the left corner of the grill. Please have this repaired.

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

Description/Corrective Action: Observed the hand wash station the right of the grill to be missing paper towels and soap. Please make sure to keep all hand wash stations fully stocked with hot water, soap, and paper towels. Additionally, please obtain an appropriate soap dispenser for the hand wash station located directly in front of the grill as a shampoo container as being used in lieu of a dispenser.

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

Description/Corrective Action: Observed excess food debris on the handle of various equipment including the ware washing machine and the handles of the reach in refrigeration units. Additionally, there was grease accumulation under and to the sides of the grill. Please make sure to have these areas thoroughly cleaned and then maintained clean by routine cleaning.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Observed three cockroaches underneath the grill next to the floor sink. Pest control records were available upon request and indicated that service had been performed the month before. Please make sure to contact the pest control service and service facility more often as needed. The area where they were found was also observed to have grease and excess litter near it. Please make sure to thoroughly clean to avoid vermin infestation.

General Comments:

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