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:
HONG KONG CHOP SUEY	(559) 772-4766	PR0009080	December 16, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
481 E 7TH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
GUAN PENG JIANG	Guan P Jiang	4/25/2018	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: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Much of the clutter that was previously observed in the kitchen and back storage area has been removed, but efforts must continue until all clutter is removed. For example, remove all delivery boxes once they're empty to prevent accumulation and harborage of pests.

Receipts for pest control services were reviewed with the operator. These also indicate that clutter, trash and cleaning of the kitchen needs to improve to reduce pest activity. No pest activity was noted during the inspection.

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

Description/Corrective Action: Observed some food items uncovered inside the walk-in. Please keep all foods covered to prevent the potential to cross contaminate food.

General Comments:

A follow-up inspection was conducted to verify compliance with the violations that were noted during the inspection on 11/18/16. The following corrections were observed:

1) Thawing steps are being followed as previously instructed.
2) Proper food containers are being used to store food product. Open cars were not observed.
3) Food handlers have been instructed to not use phones or other personal devices during food preparation.
4) Deep cleaning of food equipment including non-cooking surfaces was noted.
5) The wooden planks along the floor by the food prep areas have been replaced with plastic mats.

Much improvement to the cleaning and maintenance practices were noted during today's re-inspection. Please continue to make improvements and maintain a daily cleaning schedule to prevent accumulation. The noted violations should also be corrected in a timely manner.

Thank you for your cooperation.

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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:

Liliana Stransky - REHS
Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
HONG KONG CHOP SUEY	(559) 772-4766	PR0009080	November 18, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
481 E 7TH ST	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
GUAN PENG JIANG	Guan P Jiang	4/25/2018	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: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed frozen shrimp thawing in stagnant water. Discontinue this practice and thaw foods as indicated below:

1) under refrigeration inside the walk-in.
2) using the microwave and then immediately cooking the food
3) under cold running water
4) as part of the cooking process

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: Remove tools and boxes that don't belong in the kitchen. Keep the pot of used oil in the back to minimize the potential for harboring pests.

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

Description/Corrective Action: The facility uses open cans as containers used to store raw and cooked food. These can rust and should not be used for storage after they're open. Replace old cans with proper stainless steel containers to store all raw and cooked foods.

Foods are stored with no lids. Food containers should have appropriate lids to prevent the potential contamination of food.

Cut vegetables are left out without proper temperature control. Keep cut vegetables refrigerated and keep them covered at all times.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed food operator preparing noodles and checking his phone at the same time. Food preparation is to be done without disruption. This behavior needs to stop and the food operator needs to wash hands in between activities that dirty hands while cooking food to prevent cross-contamination.

Certain activities such as answering phones or eating need to be done during the employee breaks and not during food preparation.

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

Description/Corrective Action: Excessive food debris and grease is present throughout the kitchen. Food equipment and food containers have build-up of debris indicating that food contact surfaces are not cleaned and sanitized as required.

Deep cleaning must be done before the next re-inspection. Failure to meet compliance will result in further billable re-inspections.

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GUAN PENG JIANG	Guan P Jiang	4/25/2018	Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: As noted, the kitchen was noted unsanitary and in need of deep cleaning. The floor wooden planks should be replaced if these cannot be properly cleaned. The plastic storage bins in the back room need to be cleaned. Refrigerators need to be cleaned inside and out. No food debris should be allowed to build-up in the equipment used to store food. In addition, cleaning floors and shelves of excess build-up is also required.

General Comments:

A follow-up inspection will be conducted on or after 12/2/16 to verify compliance with the violations noted. One follow-up is done at no charge; however if additional inspections are required, these will be billed separately.

Thank you for your cooperation.

RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☒ No: ☐

Reinspection Date (on or after): 12/2/2016

☐ Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS
Agency Representative

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