



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: RICE BOWL	BUSINESS PHONE: (559) 583-6285	RECORD ID#: PR0006868	DATE: January 18, 2017
FACILITY SITE ADDRESS: 488 E SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STELLA WONG LUONG	CERTIFIED FOOD MANAGER: THOMAS LUONG	EXP DATE: 7/23/2016	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: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: General cleaning is needed of the kitchen area are needed including the microwaves and underneath the dry storage area. Please make sure this is done before the re-inspection.

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

Description/Corrective Action: Observed rice in the cooker which was covered with the rectangular pan to be at 90°F. Food operator stated that the rice had just been cooked and was being saved to use in soups. Informed the operator that a temperature log is needed to be able to monitor temperatures if time is being used. Rice inside the this unit as discarded. Please make sure to have a temperature log for all rice in the cookers so that it can be monitored and records are retained to show the time from for cooked rice. Please make sure to keep rice cooker on if rice is being used and put away if it is being stored.

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

Description/Corrective Action: Observed there to be plastic cups with food items in them resting inside the cold holding prep table. This cup was removed. Please make sure to keep all utensils out from coming in contact with the foods inside the containers to prevent potential cross contamination. Additionally, there were various food items observed inside this cold holding unit and other cold holding units to be exposed and not covered. Ensure that all food items that are ready to eat are covered when stored away to prevent potential cross contamination.

Observed a fried food being stored in a cardboard box in the dry storage area. This was discarded by the operator. Informed operator to discard this practice and use equipment that is meant for food storage.

Observed a rice cooker being covered with rectangular pan. Please make sure to utilize proper equipment to cover food items.

REPEAT: Observed clutter of foods in the walk-in freezer. This has been noted in the last two routine inspections. The walk-in freezer was cluttered with frozen food items both on the ground and on the racks. Ensure to re-organize foods and not have so much food ordered.

General Comments:

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OWNER NAME: STELLA WONG LUONG	CERTIFIED FOOD MANAGER: THOMAS LUONG	EXP DATE: 7/23/2016	INSPECTOR: Abel Simon - REHS

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The temperature of the cold holding units was noted to be below 41°F for all cold holding units.
The hand wash station was observed to be fully stocked with hot water, soap, and paper towels.
A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.
Thank you.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 2/1/2017

Potential Food Safety All Star:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RICE BOWL	BUSINESS PHONE: (559) 583-6285	RECORD ID#: PR0006868	DATE: July 05, 2016
FACILITY SITE ADDRESS: 488 E SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: STELLA WONG LUONG	CERTIFIED FOOD MANAGER: THOMAS LUONG	EXP DATE: 7/23/2016	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: None Noted

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 June 13, 2016 inspection. The following were noted during today's inspection:

- Observed walk-in freezer organized with walk room and food stored off the ground.
- Observed storage rooms organized and no longer cluttered.

Continue to focus and ensure facility does not accumulate unnecessary products and does not over store food items in the walk-ins.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Susan Lee-Yang - REHS

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: RICE BOWL	BUSINESS PHONE: (559) 583-6285	RECORD ID#: PR0006868	DATE: June 13, 2016
FACILITY SITE ADDRESS: 488 E SIXTH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: STELLA WONG LUONG	CERTIFIED FOOD MANAGER: THOMAS LUONG	EXP DATE: 7/23/2016	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed walk-in freezer accumulated with food products on the ground. There is no walk room in the walk-in freezer. This violation was noted on the previous inspection as well. Facility needs to organize walk-in freezer and do not over order food items since the walk-in freezer is not able to store them.

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

Description/Corrective Action: Observed numerous accumulation of empty beer containers, unused equipment and clutter throughout the kitchen. This violation was also noted on the previous inspection as well. Facility needs to declutter, organize and clean the kitchen. Any broken and/or unused equipment and empty beer containers must be removed from the facility. The food facility is not a storage space.

General Comments:

- Restroom and hand wash stations have hot water, soap and paper towels.
- Cold holding units were noted satisfactory.
- Noodles, rice and soup were noted above 135F.
- A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.
- Facility continues to have same repetitive violations. Should the noted violations not be corrected on the re-inspection, an administrative hearing will be held.

RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input checked="" type="checkbox"/> No: <input type="checkbox"/>
	Reinspection Date (on or after): 6/27/2016 <input type="checkbox"/> Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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