



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: THAI KITCHEN RESTAURANT	BUSINESS PHONE: (415) 215-1213	RECORD ID#: PR0006347	DATE: November 21, 2016
FACILITY SITE ADDRESS: 122 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANONG & CHATCHAI SUVUNNACHUEN	CERTIFIED FOOD MANAGER: PAUL A. SUVUNNACHUEN	EXP DATE: 7/7/2018	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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: Observed self-closing device for restroom door broken. Replace broken/missing self-closing device for restroom door.

General Comments:

Hand wash station and restroom has hot water, soap and paper towels.

All cold holding units were noted at or below 41F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Facility has improved on general cleaning throughout the kitchen.

All employees have valid food handler cards.

RESULTS OF EVALUATION: [X] PASS [] NEEDS IMPROVEMENT [] FAIL

Reinspection Required: Yes: [] No: [X]

Reinspection Date (on or after): N/A

[] Potential Food Safety All Star:

[Handwritten Signature]

Received By:

Susan Lee-Yang - 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: THAI KITCHEN RESTAURANT	BUSINESS PHONE: (415) 215-1213	RECORD ID#: PR0006347	DATE: March 08, 2016
FACILITY SITE ADDRESS: 122 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ANONG & CHATCHAI SUVUNNACHUEN	CERTIFIED FOOD HANDLER: PAUL A. SUVUNNACHUEN	EXP DATE: 7/7/2018	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: 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 last routine inspection. The following was noted during today's inspection:

- Ambient temperature of reach-in prep units were noted below 41F. Service invoice was available for review.
- Dry food storage containers are now labeled and in proper containers.
- Continue to focus on cleaning to ensure dust does not accumulate.
- Owner is in the process of obtaining his food handler card. Please do so no later than 30 days.

Thank you for your cooperation in resolving these issues.

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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

[Handwritten Signature]

Received By: _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: THAI KITCHEN RESTAURANT	BUSINESS PHONE: (415) 215-1213	RECORD ID#: PR0006347	DATE: February 26, 2016
FACILITY SITE ADDRESS: 122 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANONG & CHATCHAI SUVUNNACHUEN	CERTIFIED FOOD HANDLER: PAUL A. SUVUNNACHUEN	EXP DATE: 7/7/2018	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed previous chemical container used as food storage container.
All food products must be stored in food approved containers.

Ensure dry storage containers are labeled with the product name.

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

Description/Corrective Action: Observed excess dust debris accumulated on fan used in the kitchen.
Ensure regular cleaning occurs to prevent accumulation.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Ensure all food workers, including owner, have valid food handler cards on-site within 30 days.

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

Description/Corrective Action: Observed food operators not washing their hands before cooking.
Ensure proper hand washing occurs when changing tasks.

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

Description/Corrective Action: Reach-in prep unit storing vegetables and tofu was noted at 50F.
Call for service and ensure unit is able to maintain 41F and below. Please retain service receipts for review.

General Comments:

Restroom and hand wash station has hot water, soap and paper towels.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Other than noted, cold holding units were noted satisfactory.

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.

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