



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: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-3228	RECORD ID#: PR0000415	DATE: January 26, 2017
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD MANAGER: ROSALIND WONG	EXP DATE: 4/23/2020	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured well below 41F.
Food items on the steam table measured between 145-150F.
Employee food handler cards were checked during the inspection and all employees food handler cards were observed up-to-date. Most employees food handler cards will expire in June 2017.

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:

Veronica Ochoa -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: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-3228	RECORD ID#: PR0000415	DATE: July 13, 2016
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD MANAGER: ROSALIND WONG	EXP DATE: 4/23/2020	INSPECTOR: Veronica Ochoa -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:

Hand wash station was stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured at or below 41F.
Pork and rice on the steam table measured well above 135F.
The mechanical dishwasher's chlorine level measured at 50 ppm.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Lisa Wong

Received By:

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: OCEAN CITY RESTAURANT	BUSINESS PHONE: (559) 924-3228	RECORD ID#: PR0000415	DATE: January 27, 2016
FACILITY SITE ADDRESS: 247 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KOU FUNG WONG	CERTIFIED FOOD HANDLER: ROSALIND WONG	EXP DATE: 4/23/2020	INSPECTOR: Veronica Ochoa -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:

Hand wash stations were stocked with soap, paper towels, and hot water.
All cold holding units measured at or below 41F.
The chlorine dishwasher measured at 50 ppm.
Beef on the hot holding unit measured at 150F and soup measured at 187F.
Proof of employees food handler cards were shown during today's inspection.

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:

Veronica Ochoa -REHS

Agency Representative

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