



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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: January 09, 2017
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	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:

Today's re-inspection occurred to determine if the violations noted on the December 21, 2016 routine inspection were corrected. During today's inspection, most of the violations noted on the December 21, 2016 inspection report were corrected; however, the facility needs to obtain more lids to cover their stored food items. As a result, an inventory of how many lids must be taken so that more lids can be purchased.

Raw food items were observed properly stored during today's inspection. The hand wash station was observed unobstructed and fully stocked with soap, paper towels, and hot water. The facility's dishwasher measured at 50 ppm of chlorine after the rinse cycle. The owner of the facility was reminded that all employees must wash their hands prior to beginning a new task. Also, all current employees had proof of food handler cards. In regards to the batch cooking of rice and noodles, the owner was instructed that insulated food grade containers may be obtained to temporarily store these food items until they can be refried and placed on the steam table. When utilizing the insulated food grade containers, time is used as a form of temperature control.

Thank you for addressing the violations noted on the December 21, 2016 inspection report. However, please make sure to obtain enough lids to cover food items properly and look into obtaining the insulated food grade containers.

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): N/A
	<input type="checkbox"/> 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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: December 21, 2016
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	INSPECTOR: Veronica Ochoa -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 HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: The lead cook was observed coming to the kitchen area and was about to cook some food items without washing their hands. This person was instructed by this Department to properly wash their hands with warm water and soap and to utilize a paper towel to dry their hands. The only person who exhibited proper hand washing technique was the other employee who was cutting chicken at the beginning of the inspection. This employee was observed washing their hands prior to beginning or finishing a new task.

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

Description/Corrective Action: Several food products in the preparation cold holding unit were observed uncovered. Other food products in the reach-in refrigerator where cooked and uncooked meat products are stored were observed covered with dish rags or aprons. Employees were instructed to utilize proper lids for food storage. In the refrigerator where cooked and uncooked meat products are stored, raw chicken was observed being stored directly on top of fried chicken. The raw chicken simply was being stored with saran wrap and had blood juices in the container that it was in. As a result, the waitress was instructed to discard the fried chicken that was beneath the raw chicken. Employees were instructed to store all raw chicken properly covered at the bottom of the refrigerator away from cooked or ready to eat foods. Shrimp and other fish products were observed being stored in the same refrigerator, except on the opposite end of the raw chicken. The shrimp and fish products were observed uncovered as well.

Lemons in a container were observed being stored in the facility's ice machine. No food product whatsoever is supposed to be stored in the facility's ice machine. Per the California Retail Food Code, ice is a food and ice that is to be consumed by the general public shall not be tainted in any way.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: The facility had no proof of current employees' food handler cards. The folder that contained employees food handler cards only contained certificates of those who are no longer employed by the facility. As a result, all current employees must take and pass the food handler course and provide proof of the certificate to the owner of the facility. Please make sure to keep proof of the food handler certificates at the facility and make them available upon inspection.

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

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FACILITY NAME: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: December 21, 2016
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	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.

Description/Corrective Action: Some type of ant glue was observed being stored near the facility's mop sink. The use of home style pest control is not permitted for restaurants. Proper pest control services must be obtained and the proof of service must be kept onsite and made available upon request. Please discard the ant glue from the facility. Even though ants were not observed during the inspection, if the facility does have an issue with them, please have a certified pest control company address the issue.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Shrimp was observed being thawed in stagnant water during the inspection. The only proper ways to properly thaw food product is to either run the product through cool running water, microwave the product, place the product in a refrigerator, or to cook the product. During the inspection, the facility was thawing chicken wings in the three compartment sink properly. Please discontinue thawing food product in stagnant water.

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

Description/Corrective Action: At the beginning of the inspection, the facility's hand wash station was obstructed with several soy sauce buckets and even had a lid from one of the buckets inside the hand wash sink. In order for employees to properly wash their hands, the hand wash sink must be unobstructed and stocked with soap, paper towels, and hot water.

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

Description/Corrective Action: A large bowl of rice and noodles were observed being stored at ambient temperature during the inspection. The lead cook was asked several times during the inspection how long the food items had been stored at room temperature and the question could not be answered. An employee who was also present was asked the same question, and according to the employee, the noodles had been cooked prior to 11 a.m. and the rice had been cooked about 11:30 a.m. Both the rice and noodles measured between 74-75F. According to the employee, the facility practice is to take a bulk of fried rice and noodles in the morning and to store them at ambient temperature until needed to replenish on the steam table. Prior to replenishing on the steam table, the rice and noodles are refried once again and then hot held at 135F or above on the steam table. The waitress on duty was instructed to let the head cook know to discontinue this practice and to either hot hold the rice and noodles once first cooked or begin the cooling process and store in a refrigerator and reheat product as needed from the refrigerator.

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

Description/Corrective Action: The facility's mechanical dishwasher was ran twice during the inspection and both times, the dishwasher's final chlorine sanitizer measured at 0 ppm. As a result, the facility must call someone to service the unit so that the chlorine level measures at 50 ppm once the final rinse cycle is complete.

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FACILITY NAME: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: December 21, 2016
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	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.

General Comments:

Due to violations noted during the inspection, a re-inspection will take place on or after January 4, 2016 to verify compliance. This re-inspection will be free of charge; however, should subsequent re-inspections be needed to obtain compliance, the facility will be assessed \$225 per re-inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 1/4/2017

Potential Food Safety All Star:

Refused to Sign

Received By: _____

Veronica Ochoa -REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: June 07, 2016
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	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 rags being used to cover fried food items in the reach in refrigeration unit located on the opposite wall of the wok grill. This was brought to the attention of the food operator and removed during the inspection. Discontinue this practice and use lids to cover food items.

Additionally, there was a plastic container with lemons and the ice scoop found inside the ice machine. These were removed during the inspection by the food manager. Please use the refrigeration unit to keep food items cold and discontinue this practice.

Violation: UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

Description/Corrective Action: There was excessive food and dust debris observed in the dry storage area located behind the wok area. Please make sure to routinely clean all areas of the kitchen area.

Additionally, this area was observed to have 5 gallon buckets of food items that make it difficult to clean the soda equipment. Please make sure to keep areas organized and easy to clean.

General Comments:

Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.

All cold holding refrigeration units were noted to be below 41°F.

All dry storage food items were observed to be above the floor six inches.

Restrooms were observed to be fully stocked.

Thank you.

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