



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: PAD THAI	BUSINESS PHONE: (559) 817-5142	RECORD ID#: PR0009564	DATE: September 23, 2016
FACILITY SITE ADDRESS: 405 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SARIKA HENWOOD	CERTIFIED FOOD MANAGER: Sarika Henwood	EXP DATE: 8/3/2020	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 a bag of chicken wings on top of the cold holding food prep table. Operator stated that the wings were being used during the lunch rush. Additionally, a four bags of cooked noodles were observed on the counter next to the hand wash sink. Please make sure to keep all cold holding foods in the refrigerator at or below 41°F after being used.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed a pack of raw meat being thawed in the the three compartment sink in the back room. This was brought to the attention of the current food handler on site. As stated per Section 114020. Frozen potentially hazardous food shall only be thawed in one of the following ways:
(a) Under refrigeration that maintains the food temperature at 41°F or below.
(b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
(c) In a microwave oven if immediately followed by immediate preparation.
(d) As part of a cooking process.

Please make sure to utilize one of the four methods listed above to thaw frozen foods.

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

Description/Corrective Action: The hand wash sink was observed to be low on soap. Please make sure to replace this and keep the station fully stocked at all times.

Violation: IMPROPER LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Please make sure to label all dry food items that have been removed from their original packaging. Observed rice and other food products being stored in bins.

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

Description/Corrective Action: Observed the microwave to be excessively dirty with build up debris on the handle. Please make sure to routinely wipe and keep this clean.

General Comments:

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All cold holding units were observed to be holding at or below 41°f.

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

The restrooms were observed to be fully stocked.

All items in the reach in units were observed to have lids on them.

The sanitizer in the mechanical warewashing unit was noted to be at 50 PPM of Chlorine. Please make sure to obtain the correct testing strips for routinely testing that this equipment is correctly dispensing the correct amount of sanitizer.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Abel Simon - REHS

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PAD THAI	BUSINESS PHONE: (559) 817-5142	RECORD ID#: PR0009564	DATE: March 02, 2016
FACILITY SITE ADDRESS: 405 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SARIKA HENWOOD	CERTIFIED FOOD HANDLER: Sarika Henwood	EXP DATE: 8/3/2020	INSPECTOR: Abel Simon - REHS

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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 raw meat items in the reach in cold holding unit to be uncovered. Please make sure to keep food items covered to prevent possible cross contamination.

Observed two pots with sauce in them on the floor of the back prep area. This was brought to the attention of the food handlers and they corrected it on site. No food items should be on the floor.

Observed ice scoop to be inside the ice chest. Please keep ice scoop outside of ice chest after use.

General Comments:

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

All cold holding units including the prep table and reach in units were noted to be holding temperatures below 41°F.

Dry storage items were observed to be above the floor six inches.

Temperature of the white rice was noted to be above 135°F.

During the inspection it was observed that food operator installed a commercial dish washing machine to the right of the three compartment sink. Please note that any future remodels or new equipment that are to be installed must be approved by this department prior to installation. Sanitizer in the dish washing machine was noted to be at 100 PPM Chlorine.

Thank you.

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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:

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