



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
330 Campus Dr. Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name	Facility Address	City/State	Zip Code	
HAPPY EATS	826 W LACEY BLVD	HANFORD, CA	93230	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
BI SHENG LIU	5594108313	26197	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
Chaitanya Patel	12/4/2023	Routine Inspection	PR0010076	3/1/2024

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Overall Inspection Comment:

A routine inspection was conducted and following was observed.

Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
Hand wash sink was properly stocked with paper towels, soap, and running hot water.
Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate refrigeration units.
Food Prep line refrigeration cold holding temperature for cabbage and uncooked shrimp noted a below 41F.
Hot food holding temperatures for egg soup, pho soup, fried rice and steamed rice in the hot holding section were noted above 135°F.
Recently cooked and ready to serve shrimp were noted to be above 165F.
Ventilation hood above the cooking area was noted clean with minor grease buildup.
Food manager, certificate active and present on site.
General cleanliness in satisfactory condition.

ATTENTION: There are a total of 0 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **12/4/2023**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAPPY EATS	BUSINESS PHONE: (559) 410-8313	RECORD ID#: PR0010076	DATE: November 17, 2022
FACILITY SITE ADDRESS: 826 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BI SHENG LIU	CERTIFIED FOOD MANAGER: Shuying Liu	EXP DATE: 8/25/2025	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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: A half gallon of dairy was observed sitting inside of the soda dispenser ice machine. The person in charge was instructed to not store this item or any item in the ice machine as the ice is intended for human consumption.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Frozen shrimp was observed being thawed by sitting on a table in the food preparation area as well as submerged in standing water in the three compartment sink. The person in charge was instructed that the only methods to properly thaw frozen food include: under cool running water, in a refrigerator, during the cooking process, or in a microwave. The person in charge immediately stored the ambient shrimp in the facility's walk-in and began to run cool running water over the shrimp inside of the three compartment sink.

Violation: IMPROPER COOLING PROCEDURES [HSC 114002 & 114002.1]

Description/Corrective Action: A large pot of tendons was observed cooling at ambient temperature. The person in charge was instructed that there is a total of 6 hours to cool food items to 41F. The use of ice baths, ice paddles, or the refrigerator should be utilized to achieve the allotted time for the cooling process.

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

Description/Corrective Action: An employee was observed eating in the facility's food preparation area. This employee was in the process of dicing raw chicken and apparently became hungry and decided to eat within this area. The person in charge was immediately told that no food consumption should be occurring in or near the food preparation area. Should employees wish to consume food, food consumption should occur in the dining area on in an area designated for employees only.

General Comments:

NOTE: This report must be made available to the public on request



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Today's inspection was prompted by a complaint (CO#10542) our department received alleging a group of five individuals became ill after consuming food made from this establishment on November 8, 2022. According to the complainant, takeout lunch was ordered and then picked up at approximately 12 noon on November 8, 2022. The following food items were allegedly ordered and consumed:

* Shrimp fried rice, mango smoothie, two vegetable noodle pho with beef and beef broth, grilled salmon with no bacon, one seafood noodle pho with no squid, an order of chicken wings, two lunch crab Rangoon, and an order of orange chicken with fried rice.

According to the complainant, when the food was received, the food was luke warm and not hot and approximately 30-40 minutes after consuming the above mentioned food items, all of the individuals began experience nausea, vomiting and diarrhea. These symptoms allegedly lasted a few days and some lost a days work. None of the individuals sought medical care and have since recovered. The department asked the complainant if any other food items besides from this establishment were shared among the individuals and the complainant answered "No". A food history for the five individuals was not able to be obtained by this department as this department was not provided everyone's contact information. No other complaints have been received regarding possible foodborne illness from this establishment.

During today's inspection the following was observed:

1. Hand wash stations were stocked with soap, paper towels, and hot water.
2. Cold holding units measured at or below 41F.
3. Food items in the steam table measured well above 140F.
4. The mechanical dishwasher chlorine level measured at 50 ppm after the final rinse cycle.

The person in charge was asked how the facility prepares the pho orders and it was stated that all the broth is boiled, which was observed occurring in a large pot. The noodles for the pho is cooked in a round portioned pot that is constantly under boiling. All of the other food items are cooked in a wok and/or deep fried.

According to the person in charge, the facility has not been contacted regarding any complaints. Although several violations were observed during today's inspection, this department cannot state the individuals who allegedly became ill after consuming food for this establishment became ill from the food made from this establishment as no other foodborne illness complaints were received. It is important to note, that if the above noted violations are not corrected, some of the violations could lead to someone becoming ill from poor food handling practices.

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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:

Received By:

Veronica Ochoa -REHS

Agency Representative

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