

Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State		Zip Code	
RICE BOWL		488 E SIXTH ST		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
STELLA WONG LUONG		5595836285		53157		Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
Jesus Crespin	1/22/2025	Routine Inspection		PR0006868		11/1/2025	

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

Violation Status	Violation Code	Violation Summary	Observation
FDA Food Code 2017			
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	<p>Multiple items in kitchen were observed uncovered or not in containers. Clean kitchen area and floor of walk-in refrigerator so that no debris can contaminate food. Properly store food in containers and use lids for containers when food items are not in use and stored in or out of refrigeration units.</p> <p>Observed overflow of food in the freezer unit, when opened frozen food fell out. Food is too packed inside to follow "first in first out" rule where operators need to use the first items inside the unit coupled with uneven internal food temperature being at appropriate levels. This needs to be corrected immediately. In follow up inspection food may be discarded due to lack of food safety as this is a continual violation from subsequent inspections.</p>	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NA	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	<p>Food Preparation surfaces in kitchen had build of debris. Walk-in refrigerator unit floor had built up debris. Multiple items in kitchen were observed uncovered or not in containers. Clean kitchen area and floor of walk-in refrigerator so that no debris can contaminate food. Properly store food in containers and use lids for containers when food items are not in use and stored in or out of refrigeration units.</p>	



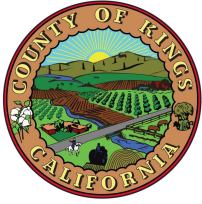
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<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	38 - PREVENTION OF FOOD CONTAMINATION - Insects, rodents, and animals not present	Pests were observed in cat food can next to the walk-in refrigerator. Increase pest control maintenance to reduce pest presence. Additionally thoroughly clean kitchen and walk-in refrigerator to decrease the likelihood of pests.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	54 - PHYSICAL FACILITIES - Garbage and refuse properly disposed, facilities maintained	Cat food tins with pest and other debris was noted to be around the facility. Properly dispose of debris to prevent contamination of food.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Fume hood had a build up of grease, please address this issue to prevent a potential grease fire.	



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Overall Inspection Comment:

Routine Inspection was conducted today, the following observations were made:

All hand wash sinks were stocked with papertowels, and soap. All hand wash sinks dispensed water at 100F.

3-Compartment sink was properly set up and used Bleach for sanitization. Water dispensed from sink reached 120F

All kitchen refrigeration units were temperatured below 41F. Freezer units were below 10F.

All hot holding foods were above 135; Sauces were temperatured above 135F.

Food managers certificate was reviewed and is current through 2027.

Most recent pest control invoice was reviewed.

Reinspection will be conducted in 12 days, failure to correct violations may result in a second reinspection which may be billable.

ATTENTION: There are a total of 5 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Jesus Crespin**

Title:

Date: **1/22/2025**

Email:
Phone:

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____