

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	Facility Address			City/State			Zip Code
CHINA INN CHINESE RESTAURANT 10		102 L	02 LARISH ST			LEMOORE, CA			93245
Owner/Operator			Facility Phone No.	Inspec	ection ID		Inspection Result		
KIN WAH HOU		5599258688	35596	35596		Needs Improvement			
Inspector Name	Inspection	n Date	Purpose of Inspection		Permit License		е	Expiration Date	
Evelyn Elizalde 4/24/2024		Routine Inspection F		PR0	PR0009676		3/1/:	2026	

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							
□ -Select- □ IN ☑ OUT □ N/A	10 - PREVENTING CONTAMINATION BY HANDS - Adequate handwashing sinks properly supplied and accessible	Observed employee apron in the hand wash station. Hand wash stations should not have any obstructions and must be accessible at all times. Violation corrected on site.					
□ -Select- □ IN ☑ OUT □ NA □ NO	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	Observed raw chicken containers without a lid in the reach in refrigeration unit across from the stove. Please provide lids or cover to provide cross contamination. Observed uncovered Kikkoman Soy Sauce containers. Violation corrected on site.					
□ -Select- □ IN ☑ OUT □ N/A	51 - PHYSICAL FACILITIES - Plumbing installed, proper backflow devices	Observed improper wastewater plumbing line at the three compartment sink. Please make the necessary repairs so that the wastewater flows down into the floor drain.					
□ -Select- □ IN ☑ OUT □ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	Observed grease build up by the stove and in the hood. Please maintain area free and clean of grease to prevent a grease fire. Observed excess debris build up on the floors and walls throughout the kitchen. Please maintain clean.					



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)

Overall Inspection Comment:

The following was observed during todays routine inspection:

The three compartment sink had hot water above 120 F. Refrigeration units were below 41F. Hot holding foods were above 135 F. All food was stored above 6 inches off of ground level. Sanitizer buckets were available.

The facility has an active food managers certificate for Yuanwei Wu that expires on 2/26/25.

A reinspection will be conducted on or after May 8, 2024, to verify violations have been corrected.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.				
Signatures				
Received By:	Inspected By:			
Kender OP				
	Inspector Name: Evelyn Elizalde			
	Title: Environmental Health Officer III			
	Date: 4/24/2024			
	Email: Evelyn.Elizalde@co.kings.ca.us Phone: (559) 584-1411			

CERTIFICATION	N 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:		