



## 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	76376	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	9/17/2025	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
<b>FDA Food Code 2017</b>			
<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	<b>**Food in the Freezer Unit**</b> The freezer unit has been observed to be spilling out of plastic bags that are crammed and unprotected. The freezer unit lacks a proper storage structure, and meats, chicken, and seafood products are stored adjacent to, on top of, or over each other throughout the entire freezer unit. Additionally, the freezer unit requires cleaning and maintenance to ensure it is free of odors and food spillages on the floor. A spoiled banana was discovered on the floor of the freezer unit.	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	37 - FOOD IDENTIFICATION - Food properly labeled, original container	<b>**Food in the freezer unit was observed spilling out of plastic bags.**</b> This method is not approved by CRFC. All items should be stored in their original containers or labeled with new labels when removed from their original containers. The freezer unit also requires cleaning to remove any odors or food spillages on the floor. Additionally, a spoiled banana was found on the freezer unit floor.	



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<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	<p>55 - PHYSICAL FACILITIES -          Physical facilities installed,          maintained, and clean</p>	<p>General cleanliness must be maintained throughout the facility.</p> <ol style="list-style-type: none"> <li>1. Ice machine: The interior of the lid is noted with buildup. Regular cleaning is necessary to prevent buildup.</li> <li>2. Corners and crevices: Dirt and grime buildup is observed. Regular cleaning is required to address this issue.</li> <li>3. Cold holding prep unit: A general level of cleanliness is expected. Noted are boxes and plates with oily plates and oily boxes.</li> <li>4. Cardboard boxes on the floor in the warewashing area. This method is not approved by CFRC to maintain floors free of water and avoid slip and falls. Approved methods include wearing non-slip shoes, cleaning spills, or placing rags.</li> </ol>	
<input type="checkbox"/> -Select- <input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	<p>56 - PHYSICAL FACILITIES -          Adequate ventilation and          lighting, designated areas used</p>	<p>Ventilation hood system needs to be maintained clean free of grease or any other buildups. Clean regularly to avoid buildups.          Grease was also noted accumulating under the BBQ smoker. Excessive layer of grease accumulation.</p>	



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##### Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink. This facility has one handwash sink.

3 compartment dishwasher sink running hot water temp noted above 120F.

Prep sink noted clean and with running hot and cold water.

Cold holding temperatures of chopped and sliced tomatoes, onions and lettuce noted at 38F in the food prep refrigeration line unit. All refrigeration units measured noted below 41F.

All CO2 tanks need to be secured and chained to prevent fall.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is unsatisfactory. Clean all equipment after use to avoid cross contamination. Clean all corners, crevices, behind equipment and throughout the facility.

Pest control conducted on a monthly basis.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

#### Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **9/17/2025**

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

Phone: **559-584-1411**

#### 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: \_\_\_\_\_