



## 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 - GR5 (500-750)

Facility Name		Facility Address		City/State	Zip Code
AZL KITCHEN INC. DBA NEW CHINA RESTAURANT		900 WHITLEY AVE		CORCORAN, CA	93212
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
ANY YAO CHUN LEE		5599924789	53159	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Jesus Crespin	1/23/2025	Routine Inspection	PR0003627	3/1/2025	

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	Observation
<b>FDA Food Code 2017</b>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input type="checkbox"/> OUT	TEMPERATURE OBSERVATIONS - Temperature Observations	
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	15 - PROTECTION FROM CONTAMINATION - Food separated and protected	

Food that is in dry storage and in refrigerator units need to be covered to prevent contamination.

Food in walk-in refrigerator was disorganized. Please store food in this order from top to bottom: Ready-to-eat (dumplings) and vegetables, seafood, ground meat, and poultry (chicken).

#### Overall Inspection Comment:

Hand wash sink was stocked with soap and dispensed water at 100F.

Dishwasher is used for sanitization, chlorine used by dishwasher was measured at 50ppm.

All refrigeration units were temperatured at below 41F. All freezer units were temperatured at below 10F.

Hot holding was temperatured above 135F. Sauces were temperatured.

Please provide paper towels to handwashing sink.

Please provide pest control invoices and food handlers and managers certificates to our office in 30 days.

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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#### Signatures

Received By:

A light blue rectangular box containing a simple, wavy line representing a signature.

Inspected By:

A light blue rectangular box containing a handwritten signature in black ink.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **1/23/2025**

Phone:

Email: **Jesus.Crespin@co.kings.ca.us**