FACILITY NAME: CHINESE GOURMET EXPRESS
BUSINESS PHONE: (559) 585-1670
RECORD ID#: PR0000311
DATE: July 13, 2022

FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SAMUEL SIM
CERTIFIED FOOD MANAGER: RUDY CALIXTO
EXP DATE: 1/8/2024
INSPECTOR: SEMHAR GEBREGZIABIHE

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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action:
The walk-in refrigerator was not functioning with the ambient temperature of 58F. The operator stated that both the walk-in freezer and refrigerator were in the process of being replaced, and the walk-in refrigerator is only used for dry storage and all potentially hazardous food are in the walk-in freezer. The walk-in freezer was functioning properly at 0F and below.

Both food prep sinks were observed with leaks. Please fix this as soon as possible.

General Comments:

Hand washing sinks were supplied with hot water, soap, and paper towels.

Both food prep sinks, the three compartment sink, and three compartment sink had hot water.

All dry storage was well maintained, clean, and placed six inches above the ground.

The ice bins were bins were observed in satisfactory condition.

All employees were practicing safe food handling.

Final cooking temperature for the orange chicken was 204F.

All hot holding items were above 135F.

Food manager certification was available for review during the inspection.

Please correct the above noted violations in a timely manner. A re-inspection will be conducted on or after 7/27/2022 to ensure the violations are abated please contact the department if you have any questions.
FOOD SAFETY EVALUATION REPORT

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RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL  

Reinspection Required: Yes: [ ] No: [X]  
Reinspection Date (on or after): 7/27/2022  
Potential Food Safety All Star: [ ]

Rudy Calixto

SEMHAR GEBREGZIABIHE

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHINESE GOURMET EXPRESS

BUSINESS PHONE: (559) 585-1670

RECORD ID#: PR0000311

DATE: December 22, 2021

FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586

CITY: HANFORD

ZIP CODE: 93230

INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: SAMUEL SIM

CERTIFIED FOOD MANAGER: RUDY CALIXTO

EXP DATE: 1/8/2024

INSPECTOR: Yatee Patel - 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.

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<tr>
<td>FOODS &amp; EQUIPMENT NOT PROTECTED FROM CONTAMINATION</td>
<td>[HSC 113980, 114025-114027] Be sure all meats are below the ready to eat foods in the walk-in.</td>
</tr>
<tr>
<td>IMPROPER CLEANING OF UTENSILS AND EQUIPMENT</td>
<td>[HSC 114095-114099.5 &amp; 114101-114119] All cold holding reach in unit handles were observed to be sticky with grease accumulation. Please clean all food equipment regularly.</td>
</tr>
<tr>
<td>NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES</td>
<td>No food card certificate available for review for the employees. If all the employees have current food handler cards, please email them to our department. Employees that are new hires must obtain the certificate within 30 days of hire.</td>
</tr>
</tbody>
</table>

General Comments:

All hot and cold temperatures were satisfactory.

Thawing observed correctly.

Hood observed clean.

Please be sure all employees wash hands with hot running water.

Be sure to clean the pooling of water inside the walk-in due to defrosting the frozen foods being thawed.

Thank you

Yatee Patel - REHS

Agency Representative

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