

#### **County of Kings - Department of Public Health**

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

#### **FOOD SAFETY EVALUATION REPORT**

FACILITY NAME: CHINESE GOURMET EXPRESS	<b>BUSINESS PHONE:</b> (559) 585-1670	RECORD ID#: PR0000311	<b>DATE:</b> July 13, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586	CITY: HANFORD	<b>ZIP CODE</b> : 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.

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

DAAJXJPCQ 1:23 PM Page 1 of 1



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		Reinspection Re	equired: Yes: No: X				
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): 7/27/2022				
RESULTS OF EVALUATION: X PASS NEED	DS IMPROVEMENT FAIL		otential Food Safety All Star:				

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DAAJXJPCQ 1:23 PM Page 1 of 1



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## FOOD SAFETY EVALUATION REPORT

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  Description/Corrective Action:  Be sure all meats are below the ready to eat foods in the walk-in.  Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT  Description/Corrective Action:  All cold holding reach in unit handles were observed to be sticky with grease accumulation. Please clean all food equipment regularly.  Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES  Description/Corrective Action:  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.	FACILITY NAME:		BUSINESS PHONE:		RECORD ID#:	DATE:		
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RUDY CALINTO 1/8/2024 Yatee Patel - REHS  The Items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  The reinspection will be conducted (if needed) at no charge. A service fee is assessed for such additional reinspection required.  Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]  Description/Corrective Action: Be sure all meats are below the ready to eat foods in the walk-in.  Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114092-5 & 114101-114119]  Description/Corrective Action: All cold holding reach in unit handles were observed to be sticky with grease accumulation. Please clean all food equipment regularly.  Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES  Description/Corrective Action: 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.  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  RESULTS OF EVALUATION: Yes: No: Xeries and No. Yes: No. Xeries and								
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