



County of Kings - Department of Public Health
Environmental Health Services 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: ZENY'S FILIPINO CUISINE	BUSINESS PHONE: (559) 997-3579	RECORD ID#: PR0009838	DATE: April 13, 2022
FACILITY SITE ADDRESS: 352 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BERNARD JAMES TAN	CERTIFIED FOOD MANAGER: BERNARD JAMES TAN	EXP DATE: 2/22/2026	INSPECTOR: SEM HAR 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.

Routine Inspection:

Restrooms were well maintained and hot water, soap, and paper towels.

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

The three compartment sink was not in use at the time of inspection, but hot water was available when checked.

Final cooking temperature for chicken sauce was 191.3F.

Hot holding temperature for the orange chicken was 167.5F.

Hot holding temperature for the fish was 172.4F.

Hot holding temperature for the sour soup was 168.3F.

Hot holding temperature for the the noodles was 159.7F

Hot holding temperature for the sticky rice 193.2F.

All refrigeration units were functioning between 40F-41F. All freezer units were functioning properly at 0F and below. Be sure to monitor all refrigerator/ freezer unit temperatures to make sure they stay in compliance with the California Retail Food Code.

All food dry storage in the back as well as the prepackaged food sold in the front lobby was placed six inches above the ground, was clean, and well maintained.

No signs of pests were found during today's inspection.

Please contact our department should you have any questions.

Thank you for your time.

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



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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed a damp towel placed directly on top of cold stored vegetables in the refrigerator in the back. This was removed immediately when mentioned. Please refrain from placing towels on top of the cold stored vegetables to prevent contamination and microbial growth.

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

Description/Corrective Action: Please clean the food/ grease build up on the wall adjacent to the hood. The employee stated the hood was recently serviced last weekend and is serviced every 2-3 weeks.

General Comments:

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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: ZENY'S FILIPINO CUISINE	BUSINESS PHONE: (559) 997-3579	RECORD ID#: PR0009838	DATE: October 07, 2021
FACILITY SITE ADDRESS: 352 W D ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: BERNARD JAMES TAN	CERTIFIED FOOD MANAGER: BERNARD JAMES TAN	EXP DATE: 2/22/2026	INSPECTOR: Veronica Ochoa -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.

Violation: None Noted

General Comments:

Today's re-inspection took place to verify if the violations noted on the September 1, 2021 inspection report were corrected. During today's inspection, all of the violations were noted corrected. The food items on the steam table measured at 135F and the cold holding units that stores potentially hazardous foods and that wasn't measuring at proper temperatures measured at 35F. The other unit that wasn't holding at proper temperatures now is currently only storing whole produce measured at 43F. Please make sure to only store whole produce in this refrigerator. The grease was removed from the facility's hood, dry goods were no longer present in the hallway area, and the shelf in the back of the facility was removed. The facility is no longer selling or advertising cooked whole pig and prepackaged baked items were observed properly labeled. Thank you for correcting the violations noted on the previous inspection report in a timely manner.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Veronica Ochoa -REHS

Agency Representative

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