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 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.
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>ZENY'S FILIPINO CUISINE</td>
<td>(559) 997-3579</td>
<td>PR009838</td>
<td>April 13, 2022</td>
</tr>
</tbody>
</table>

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<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>352 W D ST</td>
<td>LEMOORE</td>
<td>93245</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERNARD JAMES TAN</td>
<td>BERNARD JAMES TAN</td>
<td>2/22/2026</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
</tbody>
</table>

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:** 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:
FOOD SAFETY EVALUATION REPORT

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| 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:             | 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.

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

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

Received By:  

[Signature]

SEMHAR GEBREGZIABIHE  
Agency Representative

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

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### 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.

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### RESULTS OF EVALUATION:
- [x] PASS
- [ ] NEEDS IMPROVEMENT
- [ ] FAIL

### Reinspection Required:
Yes: [ ] No: [x]

### Reinspection Date (on or after):
N/A

### Potential Food Safety All Star:

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Received By: [Signature]

Veronica Ochoa -REHS

Agency Representative

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