



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/health/ehs

OFFICIAL INSPECTION REPORT

FACILITY NAME: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: March 26, 2020
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: KIN WAH HOU/ YUANWEI WU	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 1/15/2020	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the Health Code 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:

The following were discussed with the owner/operator during today's visit:

- The facility has made their dining completely inaccessible to customers.
- At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
- The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
- Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
- All work surfaces should be cleaned and sanitized with 100ppm chlorine or 200ppm QAC frequently to prevent contamination.
- Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our Department if you have further questions.

Reinspection Required: Yes: No: Reinspection Date (on or after): Not Specified

Susan Lee-Yang - REHS

Environmental Health Specialist

Received By: _____



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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: February 25, 2020
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	INSPECTOR: Susan Lee-Yang - 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: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Provide wall mounted hanger to hang brooms and mops by the mop sink.

Observed one ceiling light in th kitchen without protective shatterproof cover.
Replace shatterproof cover.

Observed door gasket of small reach-in refrigerator deteriorated.
Replace worn out door gasket.

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

Description/Corrective Action: Observed personal items and drinks stored in various areas in the kitchen.
Designate an area away from food products and food prep area to store personal belongings and employee drinks.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Chlorine sanitizer for the dishwasher was noted below 50 ppm.
Call for service and ensure sanitizer concentration is at least 50 ppm.

Observed food debris accumulated beneath and behind grill area. Observed door handles of reach-in units sticky with food debris.
Thorough cleaning is needed to prevent accumulation.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Current Certified Food Manager certificate is expired.
Have someone from the facility take and pass a Certified Food Manager course and exam within 60 days. Forward copy of certificate to our office.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed one food handler prepping carrots and then went to cook without washing his hands. Observed another food handler not washing his hands properly.
Ensure all workers are washing their hands when changing tasks and conducting proper hand washing procedures.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Employees do not have Food Handler Cards.
Within 30 days, ensure all workers have valid Food Handler Cards. Operator is responsible to maintain copies of all Food Handler Cards on-site.

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



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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: February 25, 2020
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	INSPECTOR: Susan Lee-Yang - 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.

General Comments:

- Restroom and hand wash station has hot water, soap, and paper towels.
- Cold holding units were noted at or below 41F.
- Soup in the hot holding unit was noted above 135F.
- Observed food products stored off the ground.
- Facility has discontinued use of rags to cover food items.
- A re-inspection will be performed at no charge to verify compliance with today's noted violations. Should additional re-inspections be required, the facility will be assessed \$226 per inspection.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 3/10/2020

Potential Food Safety All Star:

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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



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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: March 28, 2019
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	INSPECTOR: Susan Lee-Yang - 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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed rags utilized to cover food products. Discontinue this practice immediately. Instead, use clean foil, serran wrap, and/or lid to cover food items.

Observed sliced lemon container stored directly on ice inside ice machine. Nothing should be stored on top on ice as this may cause contamination.

Observed metal food containers being used to store sauces. Discontinue the use of metal food containers once the product is done.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

Description/Corrective Action: Observed food operator prepping meat then went to cook. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed reach-in units and door of refrigeration units with food debris. Ensure regular cleaning occurs to prevent accumulation.

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

Description/Corrective Action: Observed one ceiling light without protective shatterproof cover. Replace shatterproof cover.

Provide wall mounted hanger to hang brooms and mops by the mop sink.

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



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: CHINA INN CHINESE RESTAURANT	BUSINESS PHONE: (559) 280-9340	RECORD ID#: PR0009676	DATE: March 28, 2019
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KIN WAH HOU/ YUANWEI WU	CERTIFIED FOOD MANAGER: YUANWEI WU	EXP DATE: 1/15/2020	INSPECTOR: Susan Lee-Yang - 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.

General Comments:

Restrooms and hand wash station has hot and cold water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Soup in warming unit was noted above 135F.

Please correct today's violations to prevent further enforcement.

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

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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