



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

|   |  |                                 |   |
|---|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>TROPICANA ASIAN MARKET | <b>BUSINESS PHONE:</b><br>(818) 447-6060       | <b>RECORD ID#:</b><br>PR0010810 | <b>DATE:</b><br>June 28, 2021                 |
| <b>FACILITY SITE ADDRESS:</b><br>142 W D ST     | <b>CITY:</b><br>LEMOORE                        | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>LOUIE L. AQUINO           | <b>CERTIFIED FOOD MANAGER:</b><br>LOUIE AQUINO | <b>EXP DATE:</b><br>10/23/2021  | <b>INSPECTOR:</b><br>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:** IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Several food items on the steam table measured below 135F. Food items ranged from 115-120F. As a result, an employee adjusted the temperature of the steam table at the time of the inspection. Please ensure all foods on the steam table measure at or above 135F.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** Sticky rice wrapped in banana leaves were observed at ambient temperature next to the facility's register. The sticky rice wrapped in banana leaves measured at 75F at the time of the inspection. According to the person in charge, the sticky rice wrapped in banana leaves were prepared in the morning and are either supposed to be kept hot or cold. This department made the person in charge aware that food items that are considered potentially hazardous, which this food item is considered, must either be maintained at 135F or above or at 41F or below. During the inspection, the sticky rice wrapped in banana leaves were moved to a cold holding unit.

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

**Description/Corrective Action:** At the entrance of the kitchen area, adjacent to the steam table, coved tiles were observed missing. Please replace all of the missing tiles and consider resealing the kitchen floor as it is beginning to look warped. Prior to resealing the floor, please contact our department to ensure proper materials are used.

**General Comments:**

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41F.  
Please work on correcting the above noted violations. As a reminder, the facility's food manager certification will be expiring later this year. Please make sure to obtain a new food manager's certification prior to its expiration date.

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



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| <b>FACILITY SITE ADDRESS:</b><br>142 W D ST     | <b>CITY:</b><br>LEMOORE                        | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>ROUTINE INSPECTION |
| <b>OWNER NAME:</b><br>LOUIE L. AQUINO           | <b>CERTIFIED FOOD MANAGER:</b><br>LOUIE AQUINO | <b>EXP DATE:</b><br>10/23/2021  | <b>INSPECTOR:</b><br>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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*LA Aquino*

Received By:

*Veronica Ochoa -REHS*

Agency Representative

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# INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL  
HEALTH SERVICES  
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE  
HANFORD, CA 93230  
(559) 584-1411  
FAX: (559) 584-6040

BUSINESS NAME: Tropicana Asian Market DATE: 7-15-2020  
ADDRESS: 142 W. D St, Lemoore, CA 93245  
OWNER/OPERATOR Louie Aquino  
PHONE #: (559) 925-1891 LIC PLATE #: \_\_\_\_\_ PROGRAM: Fast - Pre-opening Inspection

✓ Pro-opening Inspection

\* Facility will be changing ownership; however, business activities will still remain the same.

Operator will be selling hot food, pre-packaged items, and whole fish that will be for self-service.

Food items on the hot holding item measured at 100-109°F. The lights on this unit need to be replaced and the container (pans) must not be shallow to be able to maintain foods at 135°F or above.

\* The three compartment sink on the south side was observed leaking; please repair.

\* Ensure all hand wash stations are stocked with soap, paper towels, & hot water.

✓ All cold holding units measured at 41°F or below.

Food Manager Certification: Louie Aquino (Sawafe exp. 10-23-21)

Operator may apply for a food vending permit with our office. Once obtained, this establishment may open for business. Please make sure to obtain a business license from the City of Lemoore.

Due to COVID-19, no signature from the operator is required.

Inspector: Veronica Ochoa  
(Veronica Ochoa)

Received by: Given to Operator

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**OFFICIAL INSPECTION REPORT**

|   |  |                                 |   |
|---|--|---------------------------------|---|
| <b>FACILITY NAME:</b><br>TROPICANA ASIAN MARKET | <b>BUSINESS PHONE:</b><br>(559) 925-1891                 | <b>RECORD ID#:</b><br>PR0008790 | <b>DATE:</b><br>March 26, 2020                          |
| <b>FACILITY SITE ADDRESS:</b><br>142 W D ST     | <b>CITY:</b><br>LEMOORE                                  | <b>ZIP CODE:</b><br>93245       | <b>INSPECTION TYPE:</b><br>PUBLIC INFORMATION/EDUCATIOI |
| <b>OWNER NAME:</b><br>ZAID OTHMAN               | <b>Program Description:</b><br>1107 - KINGS DPH COVID-19 | <b>EXP DATE:</b><br>2/19/2021   | <b>INSPECTOR:</b><br>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: \_\_\_\_\_





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FOOD SAFETY EVALUATION REPORT

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD MANAGER, EXP DATE, INSPECTOR.

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 LABELING OF PREPACKAGED FOODS [HSC 114089-114090]

Description/Corrective Action: Observed packaged sausages and meats without labels. Per owner, these products are bought in bulk and portioned into smaller amounts and sold to customers. Discontinue this practice until proper labeling has been provided to and approved by our Department.

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

Description/Corrective Action: Ensure lumpias inside the chest freezer are properly stored to prevent contamination.

Violation: FACILITY DOES NOT HAVE A VALID PERMIT [HSC 114381 (a)]

Description/Corrective Action: Facility's food vending permit expired on January 1, 2020. Please make sure the food vending permit is renewed and all fees are received by our Department no later than Friday, January 31, 2020 to avoid closure of this facility by our Department.

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

Description/Corrective Action: QAC sanitizer in the 3-compartment sink was noted at 0 ppm. Ensure QAC sanitizer is at least 200 ppm at all times.

General Comments:

- Restroom and hand wash station has hot water, soap, and paper towels.
-Observed food products stored off the ground.
-All cold holding units were noted at or below 41F.
-Food products on the steam table were noted at or above 135F.
-Please make sure today's violations are corrected to prevent further enforcement.

RESULTS OF EVALUATION: [ ] PASS [X] NEEDS IMPROVEMENT [ ] FAIL
Reinspection Required: Yes: [ ] No: [X]
Reinspection Date (on or after): N/A
[ ] Potential Food Safety All Star:

Handwritten signature in blue ink.

Received By:

Susan Lee-Yang - REHS

Agency Representative

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