



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: HONG KONG CHOP SUEY	BUSINESS PHONE: (559) 772-4766	RECORD ID#: PR0009080	DATE: June 18, 2021
FACILITY SITE ADDRESS: 481 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: JIAN GUAN PENG	CERTIFIED FOOD MANAGER: Guan P Jiang	EXP DATE: 4/10/2023	INSPECTOR: Liliana Stransky - 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: All food product that is stored inside the walk-in must have a proper lid. Food that is raw has to remain completely separate from all other foods or at the lowest shelf space to prevent cross contamination of cooked foods and vegetables. Some of the storage racks need to be cleaned more thoroughly to remove all food debris.

All the cooking equipment was cleaned, except for the ventilation system. The operator stated that cleaning of the hood could not be scheduled sooner than this weekend.

General Comments:

This is the first follow-up inspection to verify corrections to the violations noted on June 4, 2021. The following violations were corrected:

- 1) Bruno pest control is providing weekly services and their last day of service was done on Wednesday, June 16th. No roach activity was noted during today's inspection. The operator will retain weekly pest control services for another month to make sure the problem is completely eliminated.
- 2) Deep cleaning was completed and no excessive grease or debris was observed; except for the ventilation system.
- 3) Cardboard was removed from the floors and the floors were noted clean.
- 4) Foods were observed stored in proper food containers instead of cardboard boxes and cans.
- 5) Sanitizing buckets were noted with 100ppm chlorine sanitizer solution for wiping down counters and food contact surfaces.
- 6) The walk-in ambient temperature was noted at 43F. Several food items were probed (fried shrimp, broccoli, raw chicken) and these were observed between 39 - 41F.

The overall cleaning practices have improved for the facility. The operator indicated that daily cleaning is conducted during the last hour before closing. Continue with the daily cleaning schedule to prevent food debris and grease accumulation. Keep copies of pest control services on hand and also the receipts for the cleaning of the ventilation system. These will be reviewed during your next routine inspection.

Thank you for your cooperation.

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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:

Liliana Stransky - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HONG KONG CHOP SUEY	BUSINESS PHONE: (559) 772-4766	RECORD ID#: PR0009080	DATE: June 04, 2021
FACILITY SITE ADDRESS: 481 E 7TH ST	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: JIAN GUAN PENG	CERTIFIED FOOD MANAGER: Guan P Jiang	EXP DATE: 4/10/2023	INSPECTOR: Liliana Stransky - REHS

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Violation: VERMIN INFESTATION

[HSC 114259.1]

Description/Corrective Action:

Four dead roaches were observed along the floor areas of the facility. The operator stated monthly pest control service is provided; however, no receipts were available to show proof of the last date of service.

Increase pest control frequency (recommend weekly) until the problem is completely eliminated and before you return to monthly service. Have the receipts available for review during the re-inspection. Remember that pesticide application alone will not clear the problem. Daily cleaning is also required to eliminate pests.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action:

Observed the following unsanitary conditions that need to be addressed by the re-inspection date of June 18, 2021:

- 1) Excessive grease debris was observed around the cooking equipment, microwave, BBQ pork cooking unit, ventilation system, woks and over counter top surfaces.
- 2) Food debris was visible in all food preparation areas of the facility including floors, walls and back storage areas.
- 3) Open cans are used to store food. These are not proper food storage containers. Eliminate their use and discard the cans after opening them.
- 4) Cardboard is used to line floors and counters. Eliminate the use of cardboard and instead clean all counters and floors as often as needed to keep them free from food debris accumulation.
- 5) Sticky door handles for refrigerators, microwave and reach-in cooler units require cleaning.
- 6) Sanitizing buckets were not available for use during the inspection. Instructed the operator to prepare a sanitizing solution to use for wiping down counters and dining tables. Continue to use sanitizing solution (100ppm bleach and water mixture) throughout the day.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S)

[HSC 113996]

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Description/Corrective Action: The walk-in unit was holding at 48F. The operator contacted an operator for immediate service of the unit. This unit will be inspected on Monday, June 7, 2021 to verify it's maintaining ambient temperature at 41F or below. If the unit is not repaired today, transfer all potentially hazardous foods to the refrigerators along the prep line where temperatures were observed below 41F.

Violation: SPOILED OR ADULTERATED FOOD PRODUCTS DISPLAYED [HSC 113980 & 114055]

Description/Corrective Action: Observed cooked noodles held hot inside a used cardboard box along the steam table. These were discarded during the inspection. Eliminate the use of cardboard to hold cooked foods as these are not appropriate food storage containers.

A pan of cooked rice that sat over the counter was noted at 78F. The rice was discarded and the operator was reminded that cooked rice must be held hot at 135F or higher or kept refrigerated at 41F or lower.

General Comments:

General observations:

- * Hot holding temperatures were noted above 135F.
- * Hand washing stations were observed with hand soap, paper towels and hot water available.
- * The dishwasher had chlorine sanitizer at 100 ppm.

Overall the facility was observed unsanitary and in need of deep cleaning. Once deep cleaning is achieved, continue to conduct daily cleaning to prevent future pest infestation.

One re-inspection will be conducted on or after June 18, 2021 to verify the violations have been corrected. This inspection will be done at no charge; however if additional re-inspections are needed, the operator will be invoiced \$226 per inspection.

If you have any questions, please contact the Department by calling us at 559-584-1411.

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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 6/18/2021

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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