OFFICIAL INSPECTION REPORT

FACILITY NAME: CHINA INN CHINESE RESTAURANT
FACILITY SITE ADDRESS: 102 LARISH ST
OWNER NAME: KIN WAH HOU/ YUANWEI WU

BUSINESS PHONE: (559) 280-9340
CITY: LEMOORE
Program Description: 1107 - KINGS DPH COVID-19

RECORD ID#: PR0009676
ZIP CODE: 93245
EXP DATE: 1/15/2020
INSPECTOR: Susan Lee-Yang - REHS

DATE: March 26, 2020
INSPECTION TYPE: PUBLIC INFORMATION/EDUCATION

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: X  Reinspection Date (on or after): Not Specified

______________________________________________
Susan Lee-Yang - REHS
Environmental Health Specialist
FOOD SAFETY EVALUATION REPORT

Owner Name: KIN WAH HOI YUANWEI WU
Facility Site Address: 102 LARISH ST
Facility Name: CHINA INN CHINESE RESTAURANT
City: LEMOORE
Zip Code: 93245
Certified Food Manager: YUANWEI WU
Exp Date: 1/15/2020
Record ID#: PR0009676
Date: February 25, 2020
Inspector: Susan Lee-Yang - REHS
Business Phone: (559) 280-9340

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 the 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
### FOOD SAFETY EVALUATION REPORT

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<td>YUANWEI WU</td>
<td>1/15/2020</td>
<td>Susan Lee-Yang - REHS</td>
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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 41°F.
- Soup in the hot holding unit was noted above 135°F.
- 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: X No: **

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

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Received By: 

*Signature*

*Potential Food Safety All Star:*

*Susan Lee-Yang - REHS*

**Agency Representative**

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