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>FORTUNE HOUSE LLC</td>
<td>(559) 585-8683</td>
<td>PR0008518</td>
<td>June 16, 2022</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FACILITY SITE ADDRESS:</th>
<th>CITY:</th>
<th>ZIP CODE:</th>
<th>INSPECTION TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>729 W GRANGEVILLE BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
</tr>
</thead>
<tbody>
<tr>
<td>QING CHEN</td>
<td>Quing Chen</td>
<td>7/19/2026</td>
<td>Yuee Patel - REHS</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:** IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL

[HSC 114189-114242]

**Description/Corrective Action:**

The reach-in was observed with a pipe connection that is dripping water (possible condensation water from the walk-in and the freezer), but the water is dripping into a bucket. This facility needs to call a certified plumber to verify why the condensation water is not dripping into a floor drain (if any).

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:**

The inside of the hood, where there are missing panels was observed with grease accumulation. The missing panels were being washed, however, a professional cleaning is required to remove the grease from inside to avoid a fire hazard.

**General Comments:**

- The temperatures of all the hot and cold foods were satisfactory.
- Hand washing station was fully stocked. Please use frequently.
- Clean and sanitize all equipment with bleach solution, 3 compartment noted with chlorine solution.
- Thank you

**RESULTS OF EVALUATION:**

- PASS
- X NEEDS IMPROVEMENT
- FAIL

<table>
<thead>
<tr>
<th>Reinspection Required:</th>
<th>Yes:</th>
<th>No:</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Reinspection Date (on or after):</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Potential Food Safety All Star:</th>
</tr>
</thead>
</table>

**Yatee Patel - REHS**

Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: FORTUNE HOUSE LLC
BUSINESS PHONE: (559) 585-8683
RECORD ID#: PR0008518
DATE: March 17, 2021

FACILITY SITE ADDRESS: 729 W GRANGEVILLE BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: QING CHEN
CERTIFIED FOOD MANAGER: Quing Chen
EXP DATE: 7/19/2021
INSPECTOR: Yatee Patel - REHS

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]
Description/Corrective Action: Observed chicken being thawed in the three compartment sink with stagnant water. Educated the food operator on correct method of thawing. Operator turned on old running water.

General Comments:
The hand washing station by the food prep area was fully stocked. Please use this station before beginning food prep, the hot water took a while to reach 100F during the inspection.

All cold foods were below 41F. The reach-in was also at 38F. All meats were separated from the ready to eat foods.

Hot foods were above 165F and final cooking was observed over 189F (chicken on the grill).

No sit down is available for now, until our county tier changes to a different tier. Currently, the facility is offering to-go food.

Thermometer is available, please use frequently.

Bleach is used for the 3 compartment sink. No concentration to measure during today’s visit. When in use, please be sure it measures 100ppm of bleach solution. Stripes available.

Thank you

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:

Yatee Patel - REHS
Agency Representative

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

FACILITY NAME: FORTUNE HOUSE LLC
FACILITY SITE ADDRESS: 729 W GRANGEVILLE BLVD
OWNER NAME: QING CHEN

PROGRAM DESCRIPTION: 1107 - KINGS DPH COVID-19

BIZINESS PHONE: (559) 585-8683
CITY: HANFORD
ZIP CODE: 93230

RECORD ID#: PR0008518
EXP DATE: 7/19/2021
INSPECTOR: Susan Lee-Yang - REHS

DATE: March 27, 2020

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

Received By: