



**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> RICE BOWL	<b>BUSINESS PHONE:</b> (559) 583-6285	<b>RECORD ID#:</b> PR0006868	<b>DATE:</b> August 12, 2021
<b>FACILITY SITE ADDRESS:</b> 488 E SIXTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> 1ST FOLLOW UP INSPECTION
<b>OWNER NAME:</b> STELLA WONG LUONG/THOMAS LUONG	<b>CERTIFIED FOOD MANAGER:</b> STELLA LUONG	<b>EXP DATE:</b> 3/30/2022	<b>INSPECTOR:</b> Yatee Patel - 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** The cold holding unit across the fryer was holding 59F. Asked operator not to use that for any potentially hazardous foods. If you wish to use the unit, please have it repaired and be sure that the temperature holds 41F or lower.

**General Comments:**

- The violations from the previous inspection have been fixed.
  - The facility has a pest control service that services once a month and more if needed.
  - All plumbing issues were corrected.
  - Hood observed clean.
  - All hand washing stations were accessible.
  - Please be sure that you keep up with the facility on a daily basis.
  - The walk-in was more accessible, but there is still room for more improvement and organization. Please discard old frozen food to have the walk-in clean and use all the foods before purchasing more due to the lack of space.
- Thank you

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

  
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 Received By:

Yatee Patel - REHS  
 \_\_\_\_\_  
 Agency Representative

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



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<b>FACILITY NAME:</b> RICE BOWL	<b>BUSINESS PHONE:</b> (559) 583-6285	<b>RECORD ID#:</b> PR0006868	<b>DATE:</b> July 29, 2021
<b>FACILITY SITE ADDRESS:</b> 488 E SIXTH ST	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STELLA WONG LUONG/THOMAS LUONG	<b>CERTIFIED FOOD MANAGER:</b> STELLA LUONG	<b>EXP DATE:</b> 3/30/2022	<b>INSPECTOR:</b> Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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**Violation:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** The walk-in freezer was not walkable inside. Frozen foods were completely jam packed inside that the operator cannot walk inside the unit nor see what is stored safely. This needs immediate attention and needs to be organized and all foods that are old and not in use shall be discarded.

**Violation:** VERMIN INFESTATION [HSC 114259.1]

**Description/Corrective Action:** Observed roaches ( dead and a few alive ) near and under the automatic dish washer. Operator stated Hedge Pest Control services. This facility shall have the pest control to service immediately. Send all receipts by 5 pm on 7/30/2021.

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

**Description/Corrective Action:** The 3 compartment's floor drain was observed clogged and is not functioning. Operator was using a pump to drain the water out. Operator was asked to immediately stop this practice and call a certified plumber today.  
Send receipts to our department and stop using the sink, only use the 3 compartment sink.

**Violation:** UNNECESSARY ITEMS AND LITTER (HSC 114257.1)

**Description/Corrective Action:** The facility has many unnecessary items and little accumulation around the food prep area and the back storage area where the ice machine is stored. All items at are not part of the food operation must be taken out to avoid vermin infestation and dust accumulation.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** 1. Hand washing station near the dish washer observed with the leak. Call the plumber immediately.  
2. The hand washing station near the hot cooking line was inaccessible with litter and unnecessary items inside and around it. Clear the hand washing station and make it fully equipped to use.

**Violation:** LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

**Description/Corrective Action:** No thermometers are used for the hot holding items and the operator does not use the thermometer that are inside the reach in to monitor temperatures of the units.

**Violation:** IMPROPER COOKING TEMPERATURES [HSC 114004 - 114012]

**Description/Corrective Action:** One reach-in unit was observed at 60F. This unit across the prep line. Operator was asked to empty all the PHF"s and move it to a working unit until it is fixed and holds 41F or lower.

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