FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD CHINESE KITCHEN
BUSINESS PHONE: (559) 583-0147
RECORD ID#: PR0009835
DATE: August 19, 2021

FACILITY SITE ADDRESS:
145 N 11TH AVE
CITY: HANFORD
ZIP CODE: 93230

OWNER NAME: GUITI JIANG/ZHUYI LIU
CERTIFIED FOOD MANAGER: ZHONGKAI JIANG
EXP DATE: 10/24/2020

INSPECTOR: Yatee Patel - REHS
INSPECTION TYPE: ROUTINE INSPECTION

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 CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]
Description/Corrective Action: Please clean all food equipment regularly. Observed grease accumulation around the cooking areas, the reach-ins and prep areas.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF
[HSC 113947-113947.6]
Description/Corrective Action: Food manager certification is expired. Please renew within 30 days and submit to our department. All employees also must have current food handler card certifications.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
[HSC 113980, 114025-114027]
Description/Corrective Action: Be sure to have all raw meats at the bottom of the shelves inside all the cold units. All ready to eat foods must be separated to avoid accidental cross contamination.

General Comments:
All cold holding units were holding at 41F at the time of inspection.
Hand washing station is used in conjunction with the 3 compartment sink. Fully stocked.
Please schedule hood clean up soon.
Over all facility was in better condition, thank you and please keep up the daily cleaning schedules.

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

Received By:
Yatee Patel - REHS
Agency Representative

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

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

**Description/Corrective Action:** Separate all meats from ready to eat foods. Observed raw chicken above other foods in the reach in.

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

**Description/Corrective Action:** No thermometer available currently. Obtain one immediately.

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

**Description/Corrective Action:** Keep the hand washing station near the cook area accessible. Observed boxes that were preventing reaching the hand washing station.

General Comments:

All walk in and reach in temperatures were below 41F.

All hot foods cooked were above 165F.

Sanitizer was 50 ppm of chlorine for the dish washer.

Facility looks much more organized then the previous inspections. Thank you

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[Signature]

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

OWNER NAME: GUITI JIANG/ZHUYI LIU

FACILITY SITE ADDRESS: 145 N 11TH AVE

CERTIFIED FOOD MANAGER: ZHONGKAI JIANG

RECORD ID#: PR0009835

Date: March 26, 2019

HANFORD CHINESE KITCHEN

BUSINESS PHONE: (559) 583-0147

ZIP CODE: 93230

INSPECTOR: Susan Lee-Yang - 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:

Observed a few boxes of noodles stored directly on the ground inside the walk-in freezer.

Ensure all food products are stored at least 6 inches above the ground.

General Comments:

Hand wash stations and restroom has hot and cold water, soap, and paper towels.

All cold holding units were noted at or below 41F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

Facility has kept up with general cleaning and organization.

Food handlers have Food Handler Cards.

Terminix provides monthly pest control services. Invoice was available for review.

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:

Received By: Susan Lee-Yang - REHS

Agency Representative

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