FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DYNASTY CHINESE CUISINE  
BUSINESS PHONE: (559) 582-2286  
RECORD ID#: PR0009790  
DATE: June 17, 2022

FACILITY SITE ADDRESS:  
441 N 10TH AVE  
HANFORD  
ZIP CODE: 93230

OWNER NAME: HAO HUANG  
CERTIFIED FOOD MANAGER: HUIXIA ZHOU  
EXP DATE: 10/25/2025  
INSPECTOR: SEMHAR GEBREGZIABIHE

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 HANDWASH FACILITIES  
Description/Corrective Action: Observed the hand washing sink adjacent to the three compartment sink to have dust and debris accumulation. Please clean and sanitize this routinely to prevent cross contamination when washing hands.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT  
Description/Corrective Action: Observed the three compartment sink and the area surrounding it to be dirty with food splatters. Please be sure to clean and sanitize this routinely to prevent microbial growth and pest attraction.

Violation: IMPROPER COOLING PROCEDURES  
Description/Corrective Action: Observed foods in the walk-in refrigerator and walk-in freezer uncovered and/or partially covered with saran wrap. Please be sure to cover all foods with the appropriate storage bin lid to prevent contamination of all foods after the inspection is concluded.

General Comments:

Observations:

All hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

The three compartment sink, food prep sink, and rinse sink all had hot water.

The manual dishwasher washer was functioning properly at 50 ppm (chlorine). The operator stated that maintenance personnel come to check the machine about every two weeks.

The sanitizer bucket was at 100 ppm (chlorine).

All dry storage was organized, well maintained, and placed six inches above the ground.

Final cooking temperature for mixed vegetable was 167.8F

All hot holding temperatures was at 135F and above.

Overall this facility is in satisfactory condition.

Thank you for your time.

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

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<thead>
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<th>RESULTS OF EVALUATION:</th>
<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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<tbody>
<tr>
<td>Reinspection Required:</td>
<td>Yes</td>
<td>No: X</td>
<td></td>
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<tr>
<td>Reinspection Date (on or after):</td>
<td>N/A</td>
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Received By: SEMHAR GEBREGZIABIHE  
Agency Representative

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FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

Description/Corrective Action:
- After cutting vegetables, put them away in the refrigerator or over a bed of ice if you need to keep large portions along the prep line.
- Raise the food boxes stored inside the walk-in freezer a minimum of six inches off the floor. You can use crates underneath.
- Remove excess boxes from the back storage room to deter pests. No pests were observed during the inspection.

IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action:
- Please remove mildew and calcium build-up from the ice machine and keep the ice scoop inside a clean receptacle at all times.

General Comments:

- **ROUTINE INSPECTION** -
  - Hand washing stations were noted stocked with hand soap, paper towels and hot water was also available.
  - The dishwasher was dispensing sanitizing chlorine solution at 100ppm.
  - Every refrigeration unit was observed holding temperature at 41F or below.
  - The walk-in unit was well organized with raw food storage separate from ready to eat and previously cooked foods.
  - The temperature for the walk-in refrigerator was 39F, and the freezer was at 1.8F.
  - Employees wear face masks and maintain safe distancing while working. The facility continues to do take out orders only and keeps the dining room closed to the public.
  - Thank you for continuing to follow the state recommendations during the pandemic.
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One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  
- [ ] Yes:  
- [X] No:  
Reinspection Date (on or after): N/A

Potential Food Safety All Star:  
- [ ]

Received By:  
[Signature]

Liliana Stransky - REHS
Agency Representative

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