



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

FACILITY NAME: GETA XPRESS	BUSINESS PHONE: (559) 582-6821	RECORD ID#: PR0000524	DATE: August 06, 2021
FACILITY SITE ADDRESS: 480 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: KAZUTACHI TAMURA	CERTIFIED FOOD MANAGER: Megumi Morris	EXP DATE: 8/17/2025	INSPECTOR: Liliana Stransky - 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 MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing station did not have paper towels inside the dispenser. Paper towels were available but these must be kept in the dispenser at all times to avoid dripping water over food items after hand washing.

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

Description/Corrective Action: An open container of chopped veggies was observed beneath containers of raw chicken inside the walk-in. Cover the container and store it above raw meat product to avoid cross contamination. All other foods were properly stored and covered.

Observed an uncovered rice container next to the hand washing station where water can easily splash and land on the food. Keep foods covered and over the food prep counters to avoid any risk of cross-contamination.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: In general the kitchen lacks sanitation and is in need of deep cleaning. This must be conducted on a regular basis to avoid build-up of clutter and food debris. Complete this step as soon as possible.

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

Description/Corrective Action: The facility has a 2 compartment sink only, and the sanitation step is not conducted during manual ware washing. You must add the sanitizing step or install a 3 compartment sink or dishwasher to conduct this final step. In the meantime, fill a plastic container with 100ppm bleach solution and run all the washed and rinsed dishes through the solution before they are air dried. This step MUST be included with as part of the manual dishwashing cycles.

General Comments:

ROUTINE INSPECTION -

* Refrigeration temperatures were observed below 41F. Food product was noted also at or below 41F.

* Steam table had fried shrimp, chicken, rice and noodles above 140F.

* Restroom facilities were sanitary and hand washing stations were fully stocked.

Address the noted deficiencies in a timely manner.

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



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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: GETA XPRESS	BUSINESS PHONE: (559) 582-6821	RECORD ID#: PR0000524	DATE: March 25, 2020
FACILITY SITE ADDRESS: 480 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: KAZUTACHI TAMURA	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 7/3/2020	INSPECTOR: Liliana Stransky - REHS

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 facility has made their dining completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff needs to practice social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized 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.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. A copy of this summary will be emailed to the facility operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: Reinspection Date (on or after): Not Specified

Liliana Stransky - REHS

Environmental Health Specialist

Received By: _____