



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: FORTUNE HOUSE LLC	BUSINESS PHONE: (559) 585-8683	RECORD ID#: PR0008518	DATE: June 16, 2022
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: 7/19/2026	INSPECTOR: 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 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: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:

Received By: _____

Yatee Patel - REHS

 Agency Representative

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



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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

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

Yatee Patel - REHS

Received By: _____

Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: FORTUNE HOUSE LLC	BUSINESS PHONE: (559) 585-8683	RECORD ID#: PR0008518	DATE: March 27, 2020
FACILITY SITE ADDRESS: 729 W GRANGEVILLE BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: QING CHEN	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 7/19/2021	INSPECTOR: Susan Lee-Yang - 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 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: Reinspection Date (on or after): Not Specified

Susan Lee-Yang - REHS

Environmental Health Specialist

Received By: _____