



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: 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	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUITI JIANG/ZHUYI LIU	CERTIFIED FOOD MANAGER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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 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: <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> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Yi Lin

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: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0009835	DATE: December 17, 2019
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUITI JIANG/ZHUYI LIU	CERTIFIED FOOD MANAGER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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: 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

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:

Zhuyi Liu

Received By:

Yatee Patel - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HANFORD CHINESE KITCHEN	BUSINESS PHONE: (559) 583-0147	RECORD ID#: PR0009835	DATE: March 26, 2019
FACILITY SITE ADDRESS: 145 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUITI JIANG/ZHUYI LIU	CERTIFIED FOOD MANAGER: ZHONGKAI JIANG	EXP DATE: 10/24/2020	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:

Handwritten signature of Zhuyi Liu

Received By:

Susan Lee-Yang - REHS

Agency Representative

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