



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Facility Name		Facility Address		City/State	Zip Code
ASIA GARDEN		505 E SEVENTH ST		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
KEVIN CHEUNG		5595847308	56236	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Chaitanya Patel	2/19/2025	Routine Inspection		PR0000533	9/1/2025

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	
Major grease buildups noted on the grill top, around the grill top and underneath the cooking areas and the floors surrounding the cooking area. Clean these areas regularly and thoroughly to avoid grease buildup, cross contamination and pest harborage.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	39 - PREVENTION OF FOOD CONTAMINATION - Contamination prevented during food preparation, storage, and display	
Lids were noted absent on foods stored in the cold holding food prep unit. No lids were noted on uncooked chicken and beef. These items were sitting uncovered with raw vegetables. Cover all PHF's, cooked or uncooked to avoid cross contamination.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	47 - UTENSILS, EQUIPMENT AND VENDING - Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Flooring surrounding the cook top areas are deteriorated and need to be replaced. Floor surrounding the active cooking areas are NOT easily cleanable as food was noted to be stuck to the floor. Floors in kitchen area need to be easily cleanable to avoid food buildup on floors.		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	
General cleanliness is unsatisfactory. Floors and walls noted to be greasy and sticky. Dirt and grime buildup noted in the kitchen areas on the floors and walls.		



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR4 (250-500)

Overall Inspection Comment:

Facility inspection was conducted and the following is observed.

Handwash Sink hot water temperature noted above 100F. Paper towels and soap available at the handwash sink.
3 compartment dishwasher sink running hot water temp noted above 120F.
Prep sink noted clean and with running hot and cold water.

Hot holding temperature for egg soup and noodles noted to be above 135F.
Cold holding temperature for foods stored in the cold holding prep unit noted below 41F. Foods were noted uncovered in the cold holding prep unit.

Food Manager Certification available on site for review. Current and Active.

Cleanliness is unsatisfactory. Clean all equipment, floors, walls, grill tops, cooking areas after use to avoid cross contamination.
Facility noted pest free and pest control conducted on a monthly basis.

4 Violations are issued during the inspection.

A Re inspection will be conducted within 45 working days to observe compliance to correct violations. Any follow up inspection will be billed according to re inspection fees.

ATTENTION: There are a total of 4 item(s) marked above in violation. Total Major violations are 0.

Signatures

Received By:

Inspected By:

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **2/19/2025**

Phone: **559-584-1411**

Email: **Chaitanya.Patel@co.kings.ca.us**