

Environmental Health Serivces 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:	BUSINESS PHONE:	RECORD ID#:	DATE:
PAD THAI	(559) 925-7959	PR0009564	June 23, 2022
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
75 W HANFORD ARMONA RD STE A	LEMOORE	93245	1ST FOLLOW UP INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
SARIKA HENWOOD	Sarika Henwood	9/10/2024	Veronica Ochoa -REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser			
Violation: None Noted			
General Comments:			
Today's re-inspection took place to ensure the items All of the seven items on the previous inspection we and measured at 35F. Please ensure to obtain adeq ground in the walk-in refrigerator. The facility's floor soda machine were observed properly installed, moy sealed and the gaps in the flooring at the booths well timely manner. This facility may begin to operate one	re observed completed. The facility uate shelving to maintain all food it and walls were cleaned, hood baffled sink device to hang mops was instructed to repaired. Thank you for correcting	's walk-in refrigera ems at least six in es were installed, talled, holes in the g all of the reques	ator was repaired ches off the ice machine and e FRP were sted items in a
	<u>·</u>	Reinspection Re	equired: Yes: No: X
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A
		P	Potential Food Safety All Star:
Sul			
		Veronica Ochoo	ı -REHS
Received By:		Agency Represe	entative

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

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: PAD THAI	BUSINESS PHONE: (559) 817-5142	RECORD ID#: PR0009564	DATE: June 21, 2022
FACILITY SITE ADDRESS: 405 W D ST	CITY: LEMOORE	ZIP CODE : 93245	INSPECTION TYPE: CONSTRUCTION/EQUIPMENT INSF
OWNER NAME: SARIKA HENWOOD	CERTIFIED FOOD MANAGER: Sarika Henwood	EXP DATE: 9/10/2024	INSPECTOR: Veronica Ochoa -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: None Noted

General Comments:

Today's construction/equipment inspection took place to determine if the plans submitted for the facility's new location were completed as approved by this department. The facility's new location is 75 W. Hanford Armona Suite A Lemoore, CA 93245.

Based on today's inspection, the following will have to be completed before final approval is granted:

- 1. The facility's walk-in refrigerator must be able to hold food items at 41F or below. Currently, the facility's walk-in refrigerator is not inoperation as the unit was being worked on at the time of the inspection.
- 2. The entire kitchen area including the floors and walls must be cleaned as these areas still had debris from the previous tenants.
- 3. The mop sink needs to have a mechanism to hang mops to dry.
- 4. The hood baffles must be installed. The baffles were not in place at the time of this inspection due to the preparation for the balloon test for the ansel system.
- 5. Fill in the gaps on the floor at all booths so that the floor is easily cleanable.
- 6. Repair areas of the walls (FRP) in the kitchen that may have holes and/or that may be becoming undone.
- 7. Install the facility's ice machine and soda machine so that this department may be able to see the equipment properly set-up.

When the above items have been resolved, please call our department so that a re-inspection may occur. During this inspection, two non-commercial freezers were observed in the kitchen area as they were previously in use at the facility's previous location. This department will hereby allow the facility to continue to utilize these two non-commercial freezers; however, should these freezers fail in the future, they will have to be replaced with commercial type freezers.

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The items (if any) listed below identify the violation(s) that must be on the conducted (if needed) at no charge. A serv	, , ,		
		Reinspection Re	equired: Yes: No: X
RESULTS OF EVALUATION: PASS NEED	S IMPROVEMENT FAIL		ate (on or after): N/A Potential Food Safety All Star:
Received By:		Veronica Ochoo	

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
PAD THAI	(559) 817-5142	PR0009564	February 27, 2020
FACILITY SITE ADDRESS: 405 W D ST	CITY: LEMOORE	ZIP CODE : 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE: 9/10/2024	INSPECTOR:
SARIKA HENWOOD	Sarika Henwood		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: IMPROPER THAWING OF FROZEN FOODS

[HSC 114020]

Description/Corrective Action: Obs

Observed frozen meat being thawed at ambient temperature.

Proper thawing includes: in the microwave, refrigerator, under continuous cool running

water, or as part of the cooking process.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action:

Observed raw shrimp and meat stored above vegetables inside reach-in refrigerators.

Raw food products must be stored below and away from ready-to-eat foods.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

Observed soot accumulation on the hood baffles. Hood was professionally cleaned in

February 2020.

Facility needs to maintain more frequent and routine cleaning of the hood baffles to

prevent soot accumulation.

Observed continuous water leaking from the hot water handle of the 3-compartment

sink located in the prep area.

Repair/replace handle to prevent water from leaking.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS

[HSC 113953-113953.4]

Description/Corrective Action:

Ensure food handlers are properly washing their hands before cooking and when

changing tasks.

General Comments:

-Hand wash sinks have hot water, soap, and paper towels.

- -Cold holding units were noted satisfactory.
- -Observed good organization inside small reach-in refrigerators.

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		Reinspection F	Required: Yes: No: X
RESULTS OF EVALUATION: PASS X NE	EDS IMPROVEMENT FAIL		Required: Yes: No: X Date (on or after): N/A
RESULTS OF EVALUATION: PASS X NE	EDS IMPROVEMENT FAIL	Reinspection D	
RESULTS OF EVALUATION: PASS X NE	EDS IMPROVEMENT FAIL	Reinspection D	Potential Food Safety All Star:
	EDS IMPROVEMENT FAIL	Reinspection D	Potential Food Safety All Star:

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