



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: AZL KITCHEN INC. DBA NEW CHINA RESTAURANT	BUSINESS PHONE: (559) 992-4789	RECORD ID#: FA0001740	DATE: June 08, 2021
FACILITY SITE ADDRESS: 900 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANY YAO CHUN LEE	CERTIFIED FOOD MANAGER: ANY YAO CHUN LEE	EXP DATE: 2/25/2025	INSPECTOR: Paven Batth

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: Multiple food containers in the walk-in refrigeration unit were observed to be uncovered. In order to prevent or mitigate the risk of contamination, ensure all food items are properly covered in the walk-in refrigeration unit.

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

Description/Corrective Action: Facility floors are in need of a thorough cleaning. Clean facility floors on a frequent basis to ensure proper cleaning practices are upheld by this facility.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: No paper towels were observed at the handwashing sink, which is located by front register. Ensure handwashing sink is maintain stocked at all times in order to validate proper handwashing practices are taking place at this facility.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed raw meats being thawed in the three compartment sink. The four ways in which proper thawing can be conducted are the following: (a) Under refrigeration that maintains the food temperature at 41°F or below. (b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. (c) In a microwave oven if immediately followed by immediate preparation. (d) As part of a cooking process. Food handler turned on cold water over meats during the inspection.

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

Description/Corrective Action: Equipment & Walls:

-Settled grease and food debris were observed on the walls throughout the kitchen prep area.
-Settled grease and food debris were observed throughout the kitchen equipment.

Clean such areas on a frequent basis to ensure proper sanitation and cleaning procedures are taking place.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: Copies of employee food handler cards are not being maintained. Provide copies of all employee handler cards to this department within 30 days.

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



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FACILITY SITE ADDRESS: 900 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: ANY YAO CHUN LEE	CERTIFIED FOOD MANAGER: ANY YAO CHUN LEE	EXP DATE: 2/25/2025	INSPECTOR: Paven Bathth

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.

General Comments:

A re-inspection will be conducted on or after July 8, 2021. Please correct all violations noted on today's inspection report. Please have all food handlers cards for all employees available during the scheduled re-inspection as they were not checked today.

One re-inspection in conducted free of charge. If more than one re-inspection is required you will be invoiced a \$226.00 service fee for each inspection after the first re-inspection. If you have any question regarding this inspection report please contact this office at (559) 584-1411.

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

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Paven Bathth

Received By:

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: AZL KITCHEN INC. DBA NEW CHINA RESTAURANT	BUSINESS PHONE: (559) 992-4789	RECORD ID#: PR0003627	DATE: December 15, 2020
FACILITY SITE ADDRESS: 900 WHITLEY AVE	CITY: CORCORAN	ZIP CODE: 93212	INSPECTION TYPE: 1ST FOLLOW UP INSPECTION
OWNER NAME: ANY YAO CHUN LEE	CERTIFIED FOOD MANAGER: ANY YAO CHUN LEE	EXP DATE: 2/25/2025	INSPECTOR: Paven Batth

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:**
- 1) The kitchen floor is in need of a through cleaning. Observed food debris, residue, & oil/grease buildup on the kitchen floor. Clean facility floors much more frequently to ensure adequate cleaning practices are taking place.
 - 2) Accumulation of grease was observed inside of the exhaust hood and the exterior of the flat top grill. Ensure cleaning for such equipment is done on a routine basis.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

- Description/Corrective Action:**
- No paper towels were observed by hand wash sink near the front register. In order to ensure proper handwashing practices are taking place, paper towels need to be supplied. Hand wash sink needs to be maintain stocked (i.e., soap and paper towels) at all times.

General Comments:

A re-inspection was performed today as a follow-up to the current status of the Food Safety Manager Certification.
 Correct Action Taken: Food Safety Manager Certification is up-to-date.
 General Comments: Temperature controls for hot and cold holding foods were satisfactory.
 Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc.) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility operator/owner.

RESULTS OF EVALUATION: <input 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:

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