

County of Kings - Department of Public Health

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/health/ehs

OFFICIAL INSPECTION REPORT

| FACILITY NAME: | BUSINESS PHONE: | RECORD ID#: | DATE: |
|--|---|---|------------------------------|
| CHINA INN CHINESE RESTAURANT | (559) 280-9340 | PR0009676 | March 26, 2020 |
| FACILITY SITE ADDRESS: | CITY: | ZIP CODE: | INSPECTION TYPE: |
| 102 LARISH ST | LEMOORE | 93245 | PUBLIC INFORMATION/EDUCATION |
| OWNER NAME: | Program Description: | EXP DATE: | INSPECTOR: |
| KIN WAH HOU/ YUANWEI WU | 1107 - KINGS DPH COVID-19 | 1/15/2020 | Susan Lee-Yang - REHS |
| | 1107 - KINGS DPH COVID-19 | 1710/2020 | Cusual Los Fully TALTIC |
| The items (if any) listed below identify the Health Code One reinspection will be conducted (if needed) at no c | • • | • | • |
| Violation: None Noted | | | |
| General Comments: The following were discussed with the owner/operate of the facility has made their dining completely into the staff is aware of social distancing by request staff. Staff is practicing safe food handling procedures that work surfaces should be cleaned and sanitize contamination. Under no circumstances are employees who fee gastrointestinal (i.e. vomiting or diarrhea) symptotes. | accessible to customers. FAKE-OUT/PICK-UP ONLY. Isting that customers keep apart a min Is, monitoring hot & cold holding temper Is with 100ppm chlorine or 200ppm (Inc.) Is sick or are sick with respiratory (i.e.) Is with a customers. | eratures, and was QAC frequently to fever, coughing o | shing hands. prevent |
| | Reinspection Date (on or aft | ter): Not S | pecified |
| | | Sus | an Lee-Yang - REHS |
| | | nvironmental Healt | h Specialist |
| Received By: | | | |

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FOOD SAFETY EVALUATION REPORT

| FACILITY NAME: CHINA INN CHINESE RESTAURANT | BUSINESS PHONE: | RECORD ID#: | DATE: |
|---|-------------------------|-------------------------|-------------------------------------|
| | (559) 280-9340 | PR0009676 | February 25, 2020 |
| FACILITY SITE ADDRESS: 102 LARISH ST | CITY: LEMOORE | ZIP CODE : 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: | CERTIFIED FOOD MANAGER: | EXP DATE: | INSPECTOR: |
| KIN WAH HOU/ YUANWEI WU | YUANWEI WU | 1/15/2020 | 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 MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action: Provide wall mounted hanger to hang brooms and mops by the mop sink.

Observed one ceiling light in th kitchen without protective shatterproof cover.

Replace shatterproof cover.

Observed door gasket of small reach-in refrigerator deteriorated.

Replace worn out door gasket.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

[HSC 113980, 114025-114027]

Description/Corrective Action: Observed personal items and drinks stored in various areas in the kitchen.

Designate an area away from food products and food prep area to store personal

belongings and employee drinks.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Chlorine sanitizer for the dishwasher was noted below 50 ppm.

Call for service and ensure sanitizer concentration is at least 50 ppm.

Observed food debris accumulated beneath and behind grill area. Observed door

handles of reach-in units sticky with food debris. Thorough cleaning is needed to prevent accumulation.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF

[HSC 113947-113947.6]

Description/Corrective Action: Current Certified Food Manager certificate is expired.

Have someone from the facility take and pass a Certified Food Manager course and

exam within 60 days. Forward copy of certificate to our office.

Violation: IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS

[HSC 113953-113953.4]

Description/Corrective Action: Observed one food handler prepping carrots and then went to cook without washing his

hands. Observed another food handler not washing his hands properly.

Ensure all workers are washing their hands when changing tasks and conducting

proper hand washing procedures.

Violation: REQUIREMENT NOT MET FOR CALIFORNIA FOOD HANDLER CARD LAW

Description/Corrective Action: Employees do not have Food Handler Cards.

Within 30 days, ensure all workers have valid Food Handler Cards. Operator is

responsible to maintain copies of all Food Handler Cards on-site.

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

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| FACILITY SITE ADDRESS: 102 LARISH ST | CITY: LEMOORE | ZIP CODE : 93245 | INSPECTION TYPE: ROUTINE INSPECTION | | | |
| OWNER NAME: KIN WAH HOU/ YUANWEI WU | CERTIFIED FOOD MANAGER: YUANWEI WU | EXP DATE: 1/15/2020 | 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. | | | | | | |
| General Comments: -Restroom and hand wash station has hot water, soap, and paper towels. | | | | | | |

- -Cold holding units were noted at or below 41F.
- -Soup in the hot holding unit was noted above 135F.
- -Observed food products stored off the ground.
- -Facility has discontinued use of rags to cover food items.

| - | rformed at no charge to verify compliance with t, the facility will be assessed \$226 per inspecti | - | iolations. Should additional |
|------------------------|---|-----------------------|--|
| | | | Reinspection Required: Yes: X No: |
| RESULTS OF EVALUATION: | PASS X NEEDS IMPROVEMENT | FAIL | Reinspection Date (on or after): 3/10/2020 |
| | | | Potential Food Safety All Star: |
| Ju | | | |
| | | | Susan Lee-Yang - REHS |
| Received By: | | Agency Representative | |

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

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