

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: DYNASTY CHINESE CUISINE	BUSINESS PHONE: (559) 582-2286	RECORD ID#: PR0009790	<b>DATE:</b> June 17, 2022
FACILITY SITE ADDRESS: 441 N 10TH AVE	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HAO HUANG	CERTIFIED FOOD MANAGER: HUIXIA ZHOU	EXP DATE: 10/25/2025	INSPECTOR: SEMHAR GEBREGZIABIHE

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 HANDWASH FACILITIES

[HSC 113953 - 113593.2]

**Description/Corrective Action:** 

Observed the hand washing sink adjacent to the three compartment sink to have dust and debris accumulation. Please clean and sanitize this routinely to prevent cross

contamination when washing hands.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

**Description/Corrective Action:** 

Observed the three compartment sink and the area surrounding it to be dirty with food splatters. Please be sure to clean and sanitize this routinely to prevent microbial growth

and pest attraction.

Violation: IMPROPER COOLING PROCEDURES

[HSC 114002 & 114002.1]

**Description/Corrective Action:** 

Observed foods in the walk- in refrigerator and walk- in freezer uncovered and/or partially covered with saran wrap. Please be sure to cover all foods with the appropriate storage bin lid to prevent contamination of all foods after the inspection is concluded.

### **General Comments:**

Observations:

All hand washing stations were fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

The three compartment sink, food prep sink, and rinse sink all had hot water.

The manual dishwasher washer was functioning properly at 50 ppm (chlorine). The operator stated that maintenance personnel come to check the machine about every two weeks.

The sanitizer bucket was at 100 ppm (chlorine).

All dry storage was organized, well maintained, and placed six inches above the ground.

Final cooking temperature for mixed vegetable was 167.8F

All hot holding temperatures was at 135F and above.

Overall this facility is in satisfactory condition.

Thank you for your time.

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

DAQIRFXAX 4:53 PM Page 1 of 1



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		Reinspection Re	equired: Yes: No: X				
RESULTS OF EVALUATION: X PASS NEEDS IMPROVEMENT FAIL		Reinspection Da	otential Food Safety All Star:				
Johnston		SEMHAR GEBRE	<i>GZIABIHE</i>				
Received By:	Agency Representative		entative				

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DAQIRFXAX 4:53 PM Page 1 of 1



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#### FOOD SAFETY EVALUATION REPORT

FACILITY NAME: DYNASTY CHINESE CUISINE	<b>BUSINESS PHONE:</b> (559) 582-2286	RECORD ID#: PR0009790	DATE: February 05, 2021
FACILITY SITE ADDRESS: 441 N 10TH AVE	CITY: HANFORD	<b>ZIP CODE</b> : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: HAO HUANG	CERTIFIED FOOD MANAGER: HUIXIA ZHOU	EXP DATE: 10/25/2025	INSPECTOR: Liliana Stransky - 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:** 

After cutting vegetables, put them away in the refrigerator or over a bed of ice if you

need to keep lager portions along the prep line.

Raise the food boxes stored inside the walk-in freezer a minimum of six inches off the

floor. You can use crates underneath.

Remove excess boxes from the back storage room to detract pests. No pests were

observed during the inspection.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** 

Please remove mildew and calcium build-up from the ice machine and keep the ice

scoop inside a clean receptacle at all times.

#### **General Comments:**

#### **ROUTINE INSPECTION -**

- \* Hand washing stations were noted stocked with hand soap, paper towels and hot water was also available.
- \* The dishwasher was dispensing sanitizing chlorine solution at 100ppm.
- \* Every refrigeration unit was observed holding temperature at 41F or below.
- \* The walk-in unit was well organized with raw food storage separate from ready to eat and previously cooked foods.
- \* The temperature for the walk-in refrigerator was 39F, and the freezer was at 1.8F.
- \* Employees wear face masks and maintain safe distancing while working. The facility continues to do take out orders only and keeps the dining room closed to the public.
- \* Thank you for continuing to follow the state recommendations during the pandemic.

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DAXFMQA4M 4:35 PM Page 1 of 1



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CERTIFIED FOOD MANAGER: HUIXIA ZHOU	EXP DATE: 10/25/2025	INSPECTOR: Liliana Stransky - REHS
, ,		
	Reinspection Re	equired: Yes: No: X
DS IMPROVEMENT FAIL	Reinspection Da	ate (on or after): N/A
	P	otential Food Safety All Star:
	CERTIFIED FOOD MANAGER: HUIXIA ZHOU  corrected. Thank you for your cooperation of the corrected of the corre	CERTIFIED FOOD MANAGER: HUIXIA ZHOU  corrected. Thank you for your cooperation. rvice fee is assessed for each additional reinspection required.  Reinspection Reinspection Date of the properties of the properti

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