



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
 Environmental Health Services
 330 Campus Dr. Hanford CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - www.countyofkings.com/health/ehs

INSPECTION REPORT FOOD VENDING PERMIT - GR6 (750- 1mil)

Facility Name		Facility Address		City/State	Zip Code
CHINESE GOURMET EXPRESS		1675 W LACEY BLVD VC586		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
SAMUEL SIM			25903	Pass	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date	
Chaitanya Patel	11/30/2023	Routine Inspection	PR0000311	2/1/2024	

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	22 - TIME AND TEMPERATURE CONTROL FOR SAFETY - Proper cold holding temperatures	
<p>One of two cold food refrigeration unit was not functioning. Ice was used to keep chopped vegetables under temperature control. observed temperatures varied between 43 and 47F. Please fix this unit ASAP or use more ice to reduce temperature below 41F.</p>		
<input type="checkbox"/> NVO <input type="checkbox"/> UD <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT	35 - FOOD TEMPERATURE CONTROL - Approved thawing methods used	
<p>Observed chicken defrosting in the prep sink. Asked the manager to properly defrost by continuously running cold water on the defrosting chicken. Corrected on site.</p>		

Overall Inspection Comment:
 A routine inspection was conducted and following was observed.
 Hot holding temperature on curry chicken and general chicken observed above 135F.
 Soda nozzles noted clean and free of buildup. CO2 Tanks were noted chained.
 Hot water temperature at the handwash sink, restroom sink and dishwasher sink were noted to be above 120°F.
 Hand wash sink was properly stocked with paper towels, soap, and running hot water.
 Walk in Refrigeration units noted below 41°F. Proper refrigeration procedures were observed. Meats and produce were stored in separate walk in refrigeration units.
 Ventilation hood above the cooking area was noted clean with no grease buildup. Recently serviced in October of 2023.
 Food manager, certificate active and present on site. Expires 01/08/2024
 General cleanliness in satisfactory condition.

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

Calixto

Inspected By:

Chaitanya Patel

Inspector Name: **Chaitanya Patel**

Title: **Environmental Health Officer I**

Date: **11/30/2023**

Phone: **559-584-1411**

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHINESE GOURMET EXPRESS	BUSINESS PHONE: (559) 585-1670	RECORD ID#: PR0000311	DATE: July 13, 2022
FACILITY SITE ADDRESS: 1675 W LACEY BLVD VC586	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SAMUEL SIM	CERTIFIED FOOD MANAGER: RUDY CALIXTO	EXP DATE: 1/8/2024	INSPECTOR: SEM HAR 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 FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The walk-in refrigerator was not functioning with the ambient temperature of 58F. The operator stated that both the walk-in freezer and refrigerator were in the process of being replaced, and the walk-in refrigerator is only used for dry storage and all potentially hazardous food are in the walk-in freezer. The walk-in freezer was functioning properly at 0F and below.

Both food prep sinks were observed with leaks. Please fix this as soon as possible.

General Comments:

Hand washing sinks were supplied with hot water, soap, and paper towels.

Both food prep sinks, the three compartment sink, and three compartment sink had hot water.

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

The ice bins were observed in satisfactory condition.

All employees were practicing safe food handling.

Final cooking temperature for the orange chicken was 204F.

All hot holding items were above 135F.

Food manager certification was available for review during the inspection.

Please correct the above noted violations in a timely manner. A re-inspection will be conducted on or after 7/27/2022 to ensure the violations are abated please contact the department if you have any questions.

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



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RESULTS OF EVALUATION: <input checked="" 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>7/27/2022</u> <input type="checkbox"/> Potential Food Safety All Star:
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RUDY CALIXTO

SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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