



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: 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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OWNER NAME: SAMUEL SIM	CERTIFIED FOOD MANAGER: RUDY CALIXTO	EXP DATE: 1/8/2024	INSPECTOR: SEM HAR GEBREGZIABIHE

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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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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: CHINESE GOURMET EXPRESS	BUSINESS PHONE: (559) 585-1670	RECORD ID#: PR0000311	DATE: December 22, 2021
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: Yatee Patel - 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: Be sure all meats are below the ready to eat foods in the walk-in.

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

Description/Corrective Action: All cold holding reach in unit handles were observed to be sticky with grease accumulation. Please clean all food equipment regularly.

Violation: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: No food card certificate available for review for the employees. If all the employees have current food handler cards, please email them to our department. Employees that are new hires must obtain the certificate within 30 days of hire.

General Comments:

All hot and cold temperatures were satisfactory.

Thawing observed correctly.

Hood observed clean.

Please be sure all employees wash hands with hot running water.

Be sure to clean the pooling of water inside the walk-in due to defrosting the frozen foods being thawed.

Thank you

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Rudy Calixto

Received By:

Yatee Patel - REHS

Agency Representative

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