



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: HAPPY EATS	BUSINESS PHONE: (559) 410-8313	RECORD ID#: PR0010076	DATE: May 18, 2022
FACILITY SITE ADDRESS: 826 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BI SHENG LIU	CERTIFIED FOOD MANAGER: Shuying Liu	EXP DATE: 8/25/2025	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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Observed the sanitizer bucket at 0ppm. The operator stated that she usually uses chlorine for sanitation but did not put any in there for today. Please be sure to use proper sanitizer solutions (e.g. chlorine, ammonium) for effective sanitation. This was fixed on site.

General Comments:

Observations:

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

Restrooms were well maintained, clean, and had hot water, soap, and paper towels.

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

Hot holding temperature for the sticky rice was 204.7F.

Final cooking temperature for chicken was 197.3F.

All refrigeration units were functioning properly at 41F and below.

The walk in freezer was functioning properly at -2.7F.

All employees were practicing safe food handling by washing their hands frequently and when transitioning to different tasks.

Overall this facility is in good condition.

Thank you for your time.

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



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OWNER NAME: BI SHENG LIU	CERTIFIED FOOD MANAGER: Shuying Liu	EXP DATE: 8/25/2025	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): N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: HAPPY EATS	BUSINESS PHONE: (559) 410-8313	RECORD ID#: PR0010076	DATE: September 30, 2021
FACILITY SITE ADDRESS: 826 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BI SHENG LIU	CERTIFIED FOOD MANAGER: Shuying Liu	EXP DATE: 8/25/2025	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 to cover all the food containers inside the walk-in and the reach-ins. This will avoid cross contamination of foods.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: Observed the ice scoop inside the ice machine. The scoop handle was facing outwards, but it is required that the ice scoop is stored outside of the machine in a clean container to avoid hand cross contamination while scooping the ice.

Violation: OTHER PERMIT VIOLATION

Description/Corrective Action: Please be sure all equipment used in the kitchen are commercial grade. Observed the white reach-in that is home style. Temperature was observed at 38F. In the future, please purchase either UL or NSF grade equipment. Limit your storage to minimum items. Currently, only used for boba drinks.

General Comments:


All cold and hot holding foods were at satisfactory temperatures.

Bleach is used for sanitizing utensils and surfaces.

Hand washing stations were fully stocked.

Thank you

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> N/A </u>
	<input type="checkbox"/> Potential Food Safety All Star:



 Received By:

Yatee Patel - REHS

 Agency Representative

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