



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
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**PARTIAL
CLOSURE**

FACILITY ID: FA00271519	RECORD ID: FOOD00047744	CT: Tract 58.02
CHINA TO GO 1835 ASHLAN CLOVIS CA 93611 CHINA TO GO		Time In: 05/26/2026 11:13 am Reinspection Date: 05/27/2026

FOOD Facility Routine Reinspection Permanent Food Facility - Restaurant w/ Seating 1-50 Seats

Permit Posted: Yes	Permit Expiration Date: 06/30/2026	Balance Due: \$901.00
FSC Name: SHU-YEN HUO	Exp. Date: 08/28/2027	Agency: THE ALWAYS FOOD SAF
Linen (ppm) Cl:	Linen (ppm) Qt:	Utensil Sink (ppm) Cl:
Utensil Sink (ppm) Qt:	Hot Temperature (F):	Cold Temperature (F): 41
Dishwasher (ppm) Cl: 50	High Temp Warewash Temperature (F):	Hot Water Temperature (F):

Violations / Not in compliance

6. Adequate handwashing facilities supplied & accessible

Violation: Handwashing soap and paper towels shall be provided in dispensers; dispensers shall be maintained in good repair. Adequate handwashing facilities shall be provided and conveniently located in food preparation areas and warewashing areas. If a handwashing sink is next to a warewashing sink, it must be separated by a 6-inch high metal splashguard or have 24 inches of separation. (113953.2 113953, 113953.1, 114067(f))

Comments: PROVIDE A WALL MOUNTED SOAP DISPENSER AT THE HANDWASH STATION BY THE OFFICE.

Remedy: Provide single use soap and paper towels in approved mounted dispensers and keep stocked. A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use and shall not be used for purposes other than handwashing.

23. No rodents, insects, birds, or animals observed

Violation: Each facility shall be kept free of vermin (rodents, cockroaches, flies, and similar pests that can carry disease). Vermin infestation as evidenced by live bodies, fresh droppings or vomitus, urine stains, or gnaw marks shall not be present. (113939, 113939.1, 114259, 114259.1, 114259.4, 114259.5)

Comments: OBSERVED DURING A REINSPECTION WITH THE OPERATOR VERMIN/MICE AND COCKROACHES IN THE SMOKER-KITCHEN EQUIPMENT, TRAPS AND COCKROACHES ON THE WALL NEAR THE DISMACHINE.

CONTACT A CERTIFIED PEST CONTROL AND SPRAY TWICE A MONTH FOR THE NEXT FOUR (4) MONTHS (JUNE, JULY, AUGUST, SEPTEMBER) OR AS NEEDED AND PROVIDE PAPER RECEIPTS/REPORTS FROM THE PEST SERVICE FOR HEALTH DEPARTMENT REVIEW. IN ADDITION, SEAL ALL HOLES AND CRACKS FOR VERMIN PROOFING AND ANY OTHER RECOMMENDATIONS FROM THE CERTIFIED PEST SERVICE.

Remedy: Provide pest control service to ensure vermin infestation is eliminated. Dispose of any adulterated food and packaging. Properly clean and sanitize all contaminated surfaces. Make all necessary repairs to eliminate vermin harborage.

51. No imminent health hazard

Violation: If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)

Comments: THE RESTAURANT IS CLOSED UNTIL VERMIN ARE CONTROLLED AND MAY NOT RE-OPEN UNTIL WRITTEN APPROVAL FROM OUR OFFICE.

Remedy: Cease operation immediately until written approval to reopen is given by enforcement officer.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food.

Type of Food	Temp (F)	In	Out	Process/Holding Location
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Observed and in Compliance:

- 7. Proper hot and cold holding temperatures maintained
- 35. Equipment approved, installed, clean, in good repair, with adequate capacity
- 45. Floor, walls, and ceilings properly built, maintained and clean

General Comments:

REINSPECTION- THIS FACILITY IS CLOSED DUE TO VERMIN-MICE AND COCKROACHES OBSERVED DURING THE REINSPECTION.
 CONTACT A CERTIFIED PEST CONTROL TO CONTROL VERMIN AT THE RESTAURANT. THE RESTAURANT IS CLOSED UNTIL VERMIN ARE CONTROLLED AND MAY NOT RE-OPEN UNTIL WRITTEN APPROVAL FROM OUR OFFICE. CONTACT OUR OFFICE AT 559-600-3357 FOR ANY QUESTIONS AND FOR A REINSPECTION APPOINTMENT.

NOTICE: Facilities with violations requiring reinspection(s) will be charged a fee for each reinspection based on the current Fee Schedule: <https://www.fresnocountyca.gov/Departments/Public-Health/Environmental-Health>.

UPON AUTHORITY OF THE ENVIRONMENTAL HEALTH DIRECTOR, **THE ENVIRONMENTAL HEALTH PERMIT FOR THE BUSINESS IS IMMEDIATELY SUSPENDED** DUE TO THE ITEMS MARKED WITH AN ASTERISK (*). **THE BUSINESS IS TO REMAIN CLOSED UNTIL ALL OF THE CORRECTIONS ARE COMPLETED AND WRITTEN AUTHORIZATION TO REOPEN IS ISSUED BY THIS OFFICE.** AN APPEAL OF THIS SUSPENSION MAY BE REQUESTED BY WRITING TO THE ENVIRONMENTAL HEALTH DIRECTOR.

Received By: SHU-YEN HUO, MANAGER AND AI YUAN DONG, MANA **Inspected By:** Amanda Salazar