



Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
1221 Fulton Street, P.O. Box 11867, Fresno, CA 93775, Phone (559) 600-3357
<http://www.fcdph.org> Email: EnvironmentalHealth@fresnocountyca.gov

**FACILITY
CLOSED**

FACILITY ID: FA00003763

RECORD ID: FOOD00000218

CT: Tract 6.01

LUM'S CHOP SUEY
609 E DIVISADERO
FRESNO CA 93721
WUXIONG ZHOU

(559) 268-7919

Time In: 06/23/2026 6:17 am
Reinspection Date: 07/06/2026

FOOD Facility Routine Inspection

Permanent Food Facility - Restaurant w/ Seating 1-50 Seats

Permit Posted:	Permit Expiration Date: 10/31/2026	Balance Due: \$0.00
FSC Name:	Exp. Date:	Agency:
Linen (ppm) Cl:	Linen (ppm) Qt:	Utensil Sink (ppm) Cl:
Utensil Sink (ppm) Qt:	Hot Temperature (F): 135	Cold Temperature (F): 45
Dishwasher (ppm) Cl: 0	High Temp Warewash Temperature (F):	Hot Water Temperature (F): 120

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: .

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+ Provide wall mounted soap dispenser and wall mounted paper towel dispenser. Paper towels are in a metal restaurant pan in a plastic bag.
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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.

7. Proper hot and cold holding temperatures maintained

Violation: Potentially hazardous foods shall be held at 41°F or below or at 135°F and above unless the food falls under certain exemptions that allow cold holding at 45°F or below. (113996, 113998, 114004, 114037, 114343(a))

Comments: .

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+ Facility has 3 refrigeration units in the kitchen. One is a prep unit that is broken. Operator put ice in top portion of unit and continued to use it. The door unit was at 49 degrees. Operator adjusted it, and was only able to get it down to 45. Home unit is at 55 degrees. Home units are not allowed in the facility. Unit is unable to be repaired. Remove it from facility. Facility has no working refrigeration in kitchen, and is hereby ordered to cease all operations until repairs are made.
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Remedy: Keep potentially hazardous foods at appropriate holding temperatures.

14. Food contact surfaces clean and sanitized

Violation: All food contact surfaces of utensils and equipment shall be cleaned and sanitized using approved methods. (100ppm Chlorine, 200ppm Quat, immersion in hot water 171°F and above) (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141) Food contact surfaces shall be sanitized between each use with a different type of raw food of animal origin, and each time there is a change from working with raw foods to working with ready-to-eat foods. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114125(b), 114141)

Comments: .

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+ Dish machine is not sanitizing. Operator said they needed to add detergent pods to dish washer. Detergent pods do not kill germs. Inspector explained that detergent cleans the dishes, but sanitizer kills the germs left behind by other customers so you aren't spreading germs to new customers. Dish machine has buckets for detergent and sanitizer, but it doesn't appear to be sanitizing. Repair dish machine.
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Remedy: Maintain all food contact surfaces of equipment and utensils in a clean and sanitary manner. Ensure proper sanitizer levels and temperatures are reached.

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: .

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+ Numerous flies in facility. Provide pest control to keep flies out of facility.
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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.

35. Equipment approved, installed, clean, in good repair, with adequate capacity

Violation: All utensils and equipment shall be fully operative and in good repair. (114115, 114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114143, 114153, 114155, 114163, 114165, 114167, 114169, 114177 114180, 114182)

Comments: .

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+ Home refrigeration unit is at 55 degrees. Unit is not supposed to be here and needs to be removed as it is broken. Only commercial refrigeration units should be in the food facility.

+ Remove broken chest freezer from back shack area.
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Remedy: Maintain all utensils and equipment in good working order.

44. Premises maintained; personal/cleaning items separate; vermin-proofing adequate; no unused equipment; mop sink meets requirements

Violation: The premises of each facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food contact surfaces; the facility shall be kept vermin proof. Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of mop water and similar liquid waste. At least one mop sink equipped with hot and cold water shall be provided and conveniently located in every permanent food facility. (114123, 114143 (a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.1, 114259.2, 114259.3, 114279, 114281, 114282)

Comments: .

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+ Facility has added a shed in the back. Inside the shed they were cooling deep fried chicken. Home refrigerator was observed outside with open food. Chest freezers outside also contained open food. Remove all open food from outside. Only containers in their original shipping containers are allowed outside. No open food should be stored outside, and no food should be cooling in open containers outside.

+ Kitchen is disorganized and has build up throughout. Clean and organize kitchen.

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Remedy: Ensure the premises are free of litter and items that are unnecessary to the operation or maintenance of the facility. Prevent the entrance or harborage of animals, birds, or vermin, including but not limited to, insects and rodents by sealing all holes and gaps necessary.

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

Type of Food	Temp (F)	In	Out	Process/Holding Location
1 ambient	55	○	⦿	Home unit
2 ambient	45	○	⦿	Three door unit
3 ambient	60	○	⦿	Prep unit
4 ambient	40	⦿	○	Bar unit in service area

Observed and in Compliance:

General Comments:

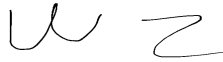
Facility closed due to: No working refrigeration in kitchen.

Repair dish machine so it is sanitizing, clean and organize kitchen, organize back storage shed behind store and remove all open food. Only unopened containers in their original shipping containers are allowed to be stored outside. Once all violations are corrected contact our office for a re-inspection. No food prep or service is allowed until an inspector checks the facility and written permission is given to re-open.

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: Owner



Inspected By: Dorothy Cser

