Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division
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http://www.fcdph.org Email: EnvironmentalHealth@fresnocountyca.gov

FACILITY CLOSED

FACILITY ID: FA00001559 **RECORD ID:** FOOD00005060 **CT:** Tract 34.01

FRESNO ASIAN MARKET
2306 N FRESNO
FRESNO CA 93703
KAO YANG (559) 229-0680

Time In: 09/04/2026 9:05 am
Reinspection Date: 09/11/2026

FOOD Facility Final Inspection

Permanent Food Facility - Market w/o Meat Dept. 500-3000 Sq. Ft.

Permit Posted:	Permit Expiration Date:	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):	Cold Temperature (F):	
Dishwasher (ppm) Cl:	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 DISESNER IN THE RESTROOM. COUNTERTOP PUMP DISPENSERS ARE NOT APPROVED.
   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.

15. Food obtained from approved source
   Violation: All food shall be obtained from approved source(s) that comply with all applicable laws. Food stored or prepared in a private home shall not be used or offered for sale in a food facility, unless that food is prepared by a cottage food operation that is registered or has a permit pursuant to Section 114365. (113980, 114021-114031, 114041, 114365, 114376)
   Comments: OBSERVED 2 SEPARATE UNAPPROVED VENDORS DELIVERING FOOD TO THE MARKET THAT THEY PREPARED AT ATHEIR PRIVATE RESIDENCES. FOOD VC&D'D. ALL FOOD MUST BE FROM AN APPROVED SOURCE. NO FOOD CAN BE PREPARED AT A PRIVATE RESIDENCE AND SOLD TO THE PUBLIC.

   OBSERVED BAGGED VEGETABLES IN THE MARKET THAT APPEAR TO BE FROM AN UNAPPROVED SOURCE. PROVIDE RECEIPTS FROM PERMITTED VENDORS. PROVDUCE MUST BE FROM A VENDOR WITH AN FOOD AND AG LICENSE.
   Remedy: Provide original receipts as needed to demonstrate food was obtained from approved source.

21. Hot and cold water available

Violation: An adequate, protected, pressurized, potable supply of hot water (120ºF) and cold water shall be provided at all times. Adequate water temperature for manual or mechanical warewashing shall be provided. (113941, 113953(c), 104101.1, 114099.2(b), 114101.1, 114163(a), 114189, 114192, 114192.1, 114195)

Comments: NO HOT WATER OBSERVED DURING INSPCTION. PROVIDE HOT WATER TO 120 DEGREE FOR MOP SINK, AND 100 DEGREES FOR RESTROOM HAND WASH SINKS.

Remedy: Provide an adequate, protected, pressurized, potable supply of hot water and cold water at all times.

30. Packaged food storage meets requirements

Violation: Food shall be stored in an approved manner in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069)

Comments: BULK PRODUCT OBERVED TO BE ON WOOD PALLETS. PROVDE APPROVED PLASTIC PALLETS, OR APPROVED DUNNAGE RACKS FOR BULK STORAGE.

Remedy: Store food in approved containers that are properly labeled and at least 6" off the floor.

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: REMOVE TEH DETERIORATED TRUE REACH-IN REFRIGERATOR THAT IS ONLY FOR NON-POTENTAILLAY HAZARDOUS FOOD, IS MISSING THE FRONT PANNEL, AND IS PLUMBED WITH AN UNAPPROVED CONDENSATE PUMP. PROVIDE MODEL NUMBER OF ALTERNATIVE REPLACEMENT.

Remedy: Maintain all utensils and equipment in good working order.

38. Adequate ventilation and lighting

Violation: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors & smoke and be approved by the local building department and installed in accordance with the California Mechanical Code. Sufficient ventilation shall be provided in all areas to facilitate proper food storage and provide a reasonable condition of comfort consistent with job performed by employees. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

Comments: THE PREPARATION ROOM DOES NOT HAV ADEQUATE LIGHTING. PROVIDE SUFFICIENT SHATTERPROOF LIGHITING IN THIS ROOM.

Remedy: Service fire suppression system at required frequency and clean filters regularly. Provide adequate lighting and/or ensure that light fixtures are of shatterproof construction or protected with light shields in appropriate areas.

43. Toilet facilities properly constructed, supplied, and cleaned

Violation: Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; and establishments offering on-site consumption. (114250, 114250.1, 114276)

Comments: PROVIDE SELFCLOSERS (HINGES) FOR THE TWO RESTROOM DOORS.

Remedy: Maintain toilet facilities in a sanitary condition and in good working order. Ensure toilet facilities are accessible to employees at all times the facility is in operation; are not used for storage of equipment or supplies; and doors are well-fitted and kept closed with self-closing devices.

45. Floor, walls, and ceilings properly built, maintained and clean

Violation: Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Comments: OBSERVED WALL REMOVED IN THE MARKET TO EXPAND TO ONE AREA. PROVIDE THE CITY OF FRESNO BUILDING DEPARTMENT APPROVAL FOR THE WALL REMOVAL.

PROVIDE APPROVED FLOOR AND COVED BASE IN THE MOP/HAND SINK ROOM AND RESTROOM ADJACENT TO IT. PLANK FLOORING AND RUBBER BASE ARE NOT APPOVED. COMMERCIAL GRADE SHEET VINYL CAN BE INSTALLED WITH AN INTEGRAL COVED BASE, OR APPROVED TILE WITH A COVED TILE BASE. NO LVT, LVP, VCT, OR RUBBER APPROVED.

PROVIDE FRP ON THE WALLS AT BOTH MOP SINKS. FRP MUST SURROUND MOP SINK IN THE RESTROOM, AND BE 3 FEET PAST THE MOP SINK IN THE PREP ROOM.

PAINT WALLS THAT HAVE BEEN PATCHED THROUGHOUT THE MARKET, FINISH THE DOOR FRAMES, REPLACE CEILING TILES WITH HOLES, AND SEAL ALL HOLES TO PREVENT VERMIN. EVIDENCE OF PREVIOUS ROACHES OBSERVED ON THE WALL.

PROVIDE A DOME STRAINER FOR THE FLOOR SINK BELOW THE MOP/HAND WASH SINK.

PROVIDE APPROVED WASHABLE, VINYL CEILING TILES IN THE PREPARATION ROOM WHERE THE CHEST FREEZER IS. RELOCATE PACKAGING EQUIPMENT IN THIS AREA WHERE THE HAND SINK IS LOCATED.

Remedy: Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

49. Permit current and posted

Violation: A food facility shall not be open for business without a valid permit. A permit, once issued, is nontransferable. A permit shall be valid only for the person, location, type of food sales, or distribution activity and, unless suspended or revoked for cause,
for the time period indicated. The health permit shall be posted in a conspicuous place in the food facility. (114381, 114387)

Remedy: Post current Environmental Health permit in visible location, or apply for, pay all fees and penalties, and obtain a permit to operate.

TEMPERATURE CONTROL: Documentation required for all facilities with potentially hazardous food.				
Type of Food	Temp (F)	In	Out	Process/Holding Location

Observed and in Compliance:

51. No imminent health hazard

General Comments:

FACILITY OBSERVED OPEN WITHOUT A PERMIT. UNPERMITTED VENDORS OBSERVED MAKING DELIVEREIS OF PREPARED FOOD FROM THIER PRIVATE RESIDENCES. FACILITY IS ORDERD CLOSED UNTIL THE DEPT OF PUBLIC HEALTH PERMIT IS OBTAINED FROM OUR OFFICE AND A FOLLOW UP INSPCPECTION IS COMPLETED TO APPROVE THE FACILITY FOR USE.

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:

Inspected By: Bridget Rogers