



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

<b>FACILITY NAME:</b> BURGER KING RESTAURANT	<b>BUSINESS PHONE:</b> (559) 238-7849	<b>RECORD ID#:</b> PR0000436	<b>DATE:</b> September 12, 2022
<b>FACILITY SITE ADDRESS:</b> 301 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BURGER KING RESTAURANT	<b>CERTIFIED FOOD MANAGER:</b> ANA TERESA PEREZ	<b>EXP DATE:</b> 3/23/2020	<b>INSPECTOR:</b> Evelyn Elizalde

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:** Observed debris build up in ice machine towards back end of facility near dry storage area. Please clean and maintain free of debris.

**General Comments:**

The following was observed during today's routine inspection:

All hand wash stations had hot water at 100 F, soap and paper towels.

Sanitizer buckets were available near food prep line.

Three compartment sink had hot water at 120 F.

All food was stored 6 inches above ground level.

All hot holding foods temperatures were observed above 135 F.

**RESULTS OF EVALUATION:**  PASS  NEEDS IMPROVEMENT  FAIL

**Reinspection Required:** Yes:  No:

**Reinspection Date (on or after):** N/A

Potential Food Safety All Star:

Received By:

*Evelyn Elizalde*

Agency Representative

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



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

<b>FACILITY NAME:</b> BURGER KING RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-9448	<b>RECORD ID#:</b> PR0000436	<b>DATE:</b> August 06, 2021
<b>FACILITY SITE ADDRESS:</b> 301 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BURGER KING RESTAURANT	<b>CERTIFIED FOOD MANAGER:</b> ANA TERESA PEREZ	<b>EXP DATE:</b> 3/23/2020	<b>INSPECTOR:</b> Liliana Stransky - 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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed excessive grease on the floor by the side of the deep fryers. The operator cleaned the spill at the time of the inspection.

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

**Description/Corrective Action:** The sanitizer buckets did not have sufficient QAC sanitizer when initially checked. The operator changed the solution and added 200ppm QAC sanitizer during the inspection.

**General Comments:**

ROUTINE INSPECTION -

\* Temperature monitoring records are maintained daily in electronic format. Corrective action is taken based on daily observations.

\* Holding temperatures for cooked foods (hamburger patties, chicken breast and nuggets) were all above 160F.

\* Refrigeration units were observed below 41F. Foods were observed covered and labeled.

\* Ready to eat foods (tomatoes, lettuce and condiments) are rotated using time the control (four hours). Any unused product is discarded as was observed during the inspection.

\* Employees were observed following proper hand washing protocols and the hand washing stations were observed stocked with soap, paper towels and each had hot water available.

\* The restroom facilities were observed sanitary with hand washing facilities fully stocked.

Thank you for addressing the noted deficiencies at the time of the inspection.

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



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

<b>FACILITY NAME:</b> BURGER KING RESTAURANT	<b>BUSINESS PHONE:</b> (559) 584-9448	<b>RECORD ID#:</b> PR0000436	<b>DATE:</b> August 06, 2021
<b>FACILITY SITE ADDRESS:</b> 301 W LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BURGER KING RESTAURANT	<b>CERTIFIED FOOD MANAGER:</b> ANA TERESA PEREZ	<b>EXP DATE:</b> 3/23/2020	<b>INSPECTOR:</b> Liliana Stransky - 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.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 8/28/2021

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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