



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: BURGER KING RESTAURANT	BUSINESS PHONE: (559) 584-9448	RECORD ID#: PR0000436	DATE: August 16, 2016
FACILITY SITE ADDRESS: 301 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BURGER KING RESTAURANT	CERTIFIED FOOD MANAGER: HECTOR ARTEAGA	EXP DATE: 2/18/2020	INSPECTOR: Susan Lee-Yang - 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: None Noted

General Comments:

- Restroom has hot water, soap and air hand dryer.
- Hand wash sinks have hot water, soap and paper towels.
- All cold holding units were noted at or below 41F.
- Eggs, chicken nuggets and chicken patties in hot holding units were noted above 135F.
- Chlorine sanitizer for 3-compartment sink and buckets were noted at 100 ppm.
- Food products have proper time documentation as temperature control.
- Temperature logs are up-to-date.
- Facility is organized and well maintained.

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:

Susan Lee-Yang - REHS

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING RESTAURANT	BUSINESS PHONE: (559) 584-9448	RECORD ID#: PR0000436	DATE: February 26, 2016
FACILITY SITE ADDRESS: 301 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BURGER KING RESTAURANT	CERTIFIED FOOD HANDLER: HECTOR ARTEAGA	EXP DATE: 2/18/2020	INSPECTOR: 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: None Noted

General Comments:

Observed hot holding temperatures of eggs, hot dogs and chicken above 135F.
The final cooking temperatures for the hamburger patties ranged from 184 - 191F.
All refrigeration temperatures were noted below 41F.
The hand washing stations had soap, paper towels and hot water available.
Sanitizer buckets were filled at time of inspection and noted to have 100 ppm of chlorine.

Overall the facility was observed organized and clean.

Thank you!

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:

Liliana Stransky - REHS

Agency Representative

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



FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING RESTAURANT	BUSINESS PHONE: (559) 584-9448	RECORD ID#: PR0000436	DATE: August 27, 2015
FACILITY SITE ADDRESS: 301 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BURGER KING RESTAURANT	CERTIFIED FOOD HANDLER: HECTOR ARTEAGA	EXP DATE: 2/18/2020	INSPECTOR: Susan Lee-Yang - 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: None Noted

General Comments:

- Restroom and hand wash stations have hot water, soap and paper towels.
- All cold holding units were noted at or below 41F.
- Sausage patties and eggs in hot holding unit were noted above 135F.
- Chlorine sanitizer in 3-compartment sink and sanitizer buckets were noted at 100 ppm.
- Observed food operator preparing sandwiches wearing disposable gloves.
- Temperature logs were up-to-date.
- Facility is in good operating condition.

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 checked="" type="checkbox"/> Potential Food Safety All Star:

J. Corchado

Received By: _____

Susan Lee-Yang - REHS

 Agency Representative

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