



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 SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> August 08, 2016
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD MANAGER:</b> TROIS HARMAN	<b>EXP DATE:</b> 9/7/2015	<b>INSPECTOR:</b> 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: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Please provide liquid hand soap for proper handwashing at hand wash station.

General Comments:

Restroom has hot water, soap and paper towels.

Chili beans were noted above 135F.

Ambient temperatures of cold holding units were noted satisfactory at time of inspection.

Observed facility organized.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

*Alimeghill*

Received By:

Susan Lee-Yang - REHS

Agency Representative

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



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<b>FACILITY NAME:</b> BURGER SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> August 03, 2015
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD HANDLER:</b> TROI HARMAN	<b>EXP DATE:</b> 9/7/2015	<b>INSPECTOR:</b> ABEL SIMON

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Cold holding prep unit was noted to be at 49°F. Please make sure to contact repair company to machine as it should read at or below 41°F. Items in the cold holding prep unit were moved to the refrigerator during the inspection.

**General Comments:**

Except for the above noted reach in unit, the refrigerator was noted at 41°F.

Hot holding temperature noted above 135°F.

Please make sure to regularly throw out sticky traps for cockroaches. Additionally, observed home use roach killers sprays in the stock area, these cans should be removed from the facility. If there is a vermin issue, a certified pest control should be contacted.

Restroom was noted to be fully stocked.

Observed good hand washing practices by employees.

Thank you.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <u>          N/A          </u> <input type="checkbox"/> Potential Food Safety All Star:

*Troi Harman*

Received By:

*ABEL SIMON*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BURGER SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> August 11, 2014
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD HANDLER:</b> TROI'S HARMAN	<b>EXP DATE:</b> 9/7/2015	<b>INSPECTOR:</b> Veronica Santa Cruz-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:

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at satisfactory temperatures.  
Chili beans in the crockpot measured above 150F.  
Employee food handler cards were current and valid.

During today's inspection, a sign indicating zucchini bread is being sold at this facility was viewed. The person who is making the bread from home must contact our Department to become a cottage food operator. Until then, all zucchini bread cannot be sold.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By:

Agency Representative

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