



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 #9474	BUSINESS PHONE: (925) 328-3300	RECORD ID#: PR0003957	DATE: September 01, 2016
FACILITY SITE ADDRESS: 65 W HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: INITIAL COMPLAINT INSPECTION
OWNER NAME: SRAC/BURGER KING #9474	CERTIFIED FOOD MANAGER: Mayra Zuniga	EXP DATE: 5/17/2017	INSPECTOR: Luis Flores - 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:

A complaint was received by this Department today concerning a grease trap back-up issue that occurred yesterday, Aug. 31, 2016. The following information was obtained today from an onsite meeting with facility mgr. - Myra Zuniga and area mgr. - Alvaro Torres:

1. The grease trap was noticed to be over flowing at 6 AM by Ms. Zuniga upon arrival to the facility. The release emanated from the outside grease trap's secondary containment baffle cover. The grease trap is located along the westside of the facility. The release flowed in a southwest direction.
 2. Facility management stated that other than some gurgling of commodes in the women's restroom, no other issues or backups occurred within the restaurant facility during this release event. The facility did not cease operations due to the release other than to close off the drive through so as not to have grease tracked into that area. In addition, the City of Lemoore Public Works division set-up a parking lot restriction barrier of the impacted area to further limit vehicle tracking of grease. The City's P.W.'s division also sanded the exposed surface areas as an absorbant material. The sand was swept up by Burger King staff between 6 and 9 AM this morning. However, the parking lot area was still blocked off as of 12:30 PM today.
- According to management, the property owner will have a contractor apply additional absorbant material later today. The absorbant will then be removed tomorrow for final clean-up of the parking lot.
3. According to management, Baker Commodities of Hanford provided emergency grease trap pumping yesterday at about 11 AM. Meanwhile a Burger King pumping contractor provided a sewer line clean-out at approximately the same time as the grease pumping.
 4. Management reported the facility grease trap is pumped out regularly on a 3-month schedule by a contracted provider and is next scheduled to provide service later this month.

Provide receipts of grease pumping events at this facility for the last year cycle dating back to Sept. of 2015. Receipts can be e-mailed to me at: luis.flores@co.kings.ca.us.

Failure to comply will lead to additional enforcement action including the assessment of penalty fees.

Please contact me with any questions by e-mail or at 559-584-1411.

No further action will be required at this time other than submittal of the required grease trap pumping work orders.

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING #9474	BUSINESS PHONE: (925) 328-3300	RECORD ID#: PR0003957	DATE: August 03, 2016
FACILITY SITE ADDRESS: 65 W HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SRAC/BURGER KING #9474	CERTIFIED FOOD MANAGER: Mayra Zuniga	EXP DATE: 5/17/2017	INSPECTOR: Abel Simon - 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: RESTROOM FACILITIES NOT MAINTAINED

[HSC 114250 & 114276]

Description/Corrective Action: Observed the paper towels in the restrooms to be on top of the dispenser. Please obtain the appropriate size for the dispensers inside the restrooms.

General Comments:

Hand wash sink was observed to be fully stocked with hot water, soap, and paper towels.

All cold holding temperatures were noted to be below 41°F.

All hot holding food temperatures were noted to be above 135°F.

Proper labeling was observed on sliced vegetables. This facility uses time as a control for condiments added into burgers. Observed all items to be in containers and covered.

All dry storage food items were observed to be above the floor six inches.

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:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING #9474	BUSINESS PHONE: (925) 328-3300	RECORD ID#: PR0003957	DATE: February 04, 2016
FACILITY SITE ADDRESS: 65 W HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SRAC/BURGER KING #9474	CERTIFIED FOOD HANDLER: Kimberly Rose	EXP DATE: 8/23/2018	INSPECTOR: Abel Simon - 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: NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

Description/Corrective Action: All staff on site during the inspection had current food handler's cards except for one staff member. Please make sure all employees have current food handler's cards and that a copy is kept on site.

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

Description/Corrective Action: Observed area underneath the dry storage area in need of cleaning. Please make sure to routinely clean underneath all equipment.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed a batch of hash brown fries to be at 129°F. Facility manager voluntarily discarded these during the inspection. Please remember to keep all foods above 135°F.

General Comments:

All cold holding units including the walk-in were noted to be below 41°F.

All hand wash stations were observed to be fully stocked with hot water, soap, and paper towels.

All items in the walk-in refrigerator were observed to have lids.

Restrooms were fully stocked.

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:

Kim Rose

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING #9474	BUSINESS PHONE: (925) 328-3300	RECORD ID#: PR0003957	DATE: August 25, 2015
FACILITY SITE ADDRESS: 65 W HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SRAC/BURGER KING #9474	CERTIFIED FOOD HANDLER: ZACKARY MADDEN	EXP DATE: 3/30/2016	INSPECTOR: 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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed missing tiles on the floor the janitorial sink. Please replace.

General Comments:

- All cold holding temperatures were noted at or below 41°F.
- All hot holding temperatures were noted above 135°F.
- Hand wash station was observed to be fully stocked with hot water, soap, and paper towels.
- Restrooms were observed to be fully stocked.
- Observed time labels on cold holding foods as time is used to monitor cold holding foods.
- Overall facility was observed to be in satisfactory conditions.
- Thank you.

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

Nancy G... [Signature]

Received By:

ABEL SIMON

Agency Representative

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