



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: SUPER BURGER	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009373	DATE: August 23, 2016
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDHI HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	INSPECTOR: Vikram Manke

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:

Today's inspection was conducted to confirm compliance with the violations listed on August 08, 2016. The following items were observed:

Operator stated that the walk-in refrigerator has been repaired. Ambient air temperature in the walk-in refrigerator was measured at 37 F. Grapes were measured at 34 F.

Reach-in prep table unit has been replaced with a new unit. No condensate leaks were observed. Ambient air temperature was measured at 38 F. Raw hamburger patties were measured at 35 F and corn dogs were measured at 36 F.

Facility has obtained a probe type digital thermometer for monitoring cooking and holding temperatures.

Wall area behind the prep sink has been repaired and repainted. Operator stated that they shall install FRP or stainless steel to protect the wall from back splash of water.

For today's third re-inspection, you shall be sent an invoice of \$225.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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



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FACILITY NAME: SUPER BURGER	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009373	DATE: August 08, 2016
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	INSPECTOR: Troy Hommerding-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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Walk in refrigeration temperature measured at 50F (ambient air temperature). Food items were probed inside the walk in refrigeration unit, peach measured at 50F, Lime measure at 47F, commercial sliced jalapenos 46F. The previous inspection of indicated the same refrigeration issues with the walk in unit. Please have this unit service by a commercial refrigeration repair company this week. All receipts must be kept as proof of service.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Reach in refrigerated prep-table unit was noted leaking condensate on to the floor. Ambient temperature of the unit measured at 46F. Raw hamburger patties in the unit measured at 38F, corn dogs at 39F. Please repair.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Paper towels were not stocked at the employee hand wash sink in the kitchen. This was corrected during today's inspection.

Violation: LACK OF OR IMPROPER USE OF THERMOMETERS [HSC 114157-114159]

Description/Corrective Action: Facility did not have thermometer for monitoring cooking and holding temperatures. Please obtain a probe type thermometer for the facility. Our department recommends a tip sensitive digital thermometer.

General Comments:

For today's second follow-up inspection, you will be invoiced a service fee of \$225.00 at a later date. Please correct all noted ongoing violations within 7 days, if the violations are not corrected within 7 days, this office may suspend or revoke your food vending permit pending and informal office hearing. A third follow-up inspection will occur after 7 days from today.

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FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	INSPECTOR: Troy Hommerding-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): N/A

Potential Food Safety All Star:

Received By: _____

Troy Hommerding-REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPER BURGER	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009373	DATE: July 12, 2016
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: 2ND+ FOLLOWUP INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	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: None Noted

General Comments:

A follow-up re-inspection was performed today of this facility to verify compliance with required corrective actions for violations noted on the last routine inspection or re-inspection. The following was noted during today's inspection:

The cold holding prep table was noted to be holding temperatures of foods between 44°F - 47°F. The temperature of all foods must be kept at or below 41°F. Cook stated they were not sure if the table had been serviced. Please make sure that this unit holds foods at or below 41°F and maintain receipts of service showing dates and what was performed on this unit.

The hand wash station was observed to be missing paper towels. This is the second time this was noted. This facility opens at 9:30 AM and the time this facility was inspected was at 11:30 AM. Please note that it is crucial to keep the hand wash station stocked and wash hands before meal prep to prevent the potential of cross contamination. Paper towels were installed during the inspection.

A water bottle and energy drink can were observed inside the ice machine. Please discontinue this practice to avoid the potential for cross contamination. The can and bottle were removed and the ice was discarded.

A re-inspection will be performed on or after July 26, 2016 to verify compliance with the above noted violations. This re-inspection will be subject to a \$225 charge.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): 7/26/2016

Potential Food Safety All Star:

Received By:

Abel Simon - REHS

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPER BURGER	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009373	DATE: June 02, 2016
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	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: IMPROPER COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: The ambient temperature of the cold holding prep table was observed to be holding foods at 51°F. The food being maintained in the unit was measured with a probe thermocouple and it was observed that the temperature was still holding at 51°F. All cold holding temperatures should be maintained at or below 41°F. Please move all food items to the walk-in refrigeration unit in the meantime.

The temperature of the walk-in refrigerator was noted to be at 45°F. This unit was adjusted during the time of the inspection.

Operator stated that there have been issues with the prep unit and that the heat in the room affected the temperature. Operator was made aware that although heat plays a factor, the unit is to hold temperatures at or below 41°F. Operator stated they will contract a repairman to correct issue.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: Hand wash station was noted to be missing paper towels. This was corrected on site. Please make sure to the hand wash station fully stocked at all times with hot water, soap, and paper towels.

General Comments:

Food items were observed to be above the floor six inches.

Restrooms were noted to be fully stocked.

Please correct the above noted issues before the re-inspection date. Thank you.

A re-inspection will be performed at no charge to verify compliance with today's noted violations on or after June 16, 2016. Should additional re-inspections be required, the facility will be assessed \$225 per inspection.

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