## FOOD SAFETY EVALUATION REPORT

### FACILITY NAME:
SUPER BURGER

### BUSINESS PHONE:
(559) 393-8550

### RECORD ID#:
PR0009373

### DATE:
February 02, 2022

### FACILITY SITE ADDRESS:
800 SKYLINE BLVD

### CITY:
AVENAL

### ZIP CODE:
93204

### INSPECTION TYPE:
ROUTINE INSPECTION

### OWNER NAME:
NABIL AHMED, KASSEM ALSOOFI, HAMDI HOMRAN

### CERTIFIED FOOD MANAGER:
Kassem Alsoofi

### EXP DATE:
10/21/2026

### INSPECTOR:
MIKEL CHATELLE - REHS

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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:** During the routine inspection, training records were requested for employees involved with food handling and preparation at the facility. Some employees at the facility do not hold a current Food Handler Card. Each employee that does not hold a food handler card or has a food handler card that is expired will need to complete an approved food handler course within the next 30 days. Provide a copy of certificates of completion to the Kings County Division of Environmental Health Services mikel.chatelle@co.kings.ca.us. As a reminder, employees that prepare, handle, or serve unpackaged foods are required to have an unexpired Food Handler Card. This certification will need to be renewed every 3 years.

**General Comments:**

*All food temperatures met State Food requirements.
*All food items that were stored in the refrigerator were stored at or below 41 F.
*All food items that were stored in the hot holding unit were stored at or above 135 F.
*The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
*The restroom sink supplied hot water and had soap and paper towels available.
*Overall, the facility was observed to be satisfactory.

*Maria was present for the inspection.

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**RESULTS OF EVALUATION:**

- PASS
- NEEDS IMPROVEMENT
- FAIL

**Reinspection Required:** Yes: No: X

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

**Potential Food Safety All Star:**

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Received By: MIKEL CHATELLE - REHS

Agency Representative

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NOTE: This report must be made available to the public on request
**FOOD SAFETY EVALUATION REPORT**

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

**Description/Corrective Action:**
Food stored in the reach-in cooler by the prep station near the flat top grill were measured at the following temperatures:
- tomatoes at 61F.
- sliced cheese at 58F

Facility manager stated the specified food noted above had been stored in the reach-in cooler for less than 2 hours.

Corrective Action: Relocated to the walk-in cooler which possessed a satisfactory cold hold temperature of 36F.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION  [HSC 113980, 114025-114027]

**Description/Corrective Action:**
Uncovered containers of food (i.e., pastrami) were noted inside the walk-in cooler.

Provide appropriate coverings on all open containers of food except when in use.

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

**Description/Corrective Action:**
Paper towel dispenser was observed to be empty at the hand wash station near the flat top grill and walk-in cooler.

Corrective Action: Employee restocked the paper towel dispenser with paper towels.
Violation corrected on site.

Ensure the hand wash station is maintained and stocked at all times.

**General Comments:**

Temperature Control: Proper hot holding temperatures (e.g., hamburger patty was noted at 189F) were observed. Walk-in cooler was measured below 41F.

Restroom: Fully stocked with soap, paper towels & hot water was available.

Other Comment: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

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RESULTS OF EVALUATION:

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Reinspection Required:  Yes: [ ] No: [x]
Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Paven Batth
Agency Representative

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