FOOD SAFETY EVALUATION REPORT

BURGER KING #9474
65 W HANFORD-ARMONA RD
CHARANJIT GHAI
(316) 685-1622 Ext. 3164
LEMOORE
93245
CHARANJIT GHAI

Gerardo Almeida Jr.
PR0003957
September 02, 2022

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

Observed the three compartment sink and the sanitizer buckets to be at 400ppm (ammonium). This was adjusted on site. Please ensure all sanitizers are 200ppm (ammonium).

Hand washing stations were functioning properly and had hot water, soap, and paper towels.
Food prep sink was in satisfactory condition and had hot water.
Three compartment sink was in satisfactory condition and had hot water.
Restrooms were in satisfactory condition and had hot water, soap, and paper towels.
The soda machines on site were well maintained and clean.

No signs of pests were found during today's inspection.

Food handler and food manager cards were available for review.
All dry storage was well maintained, clean, organized, and placed six inches above the ground.
All refrigeration units were functioning properly at 41F.
All freezer units were functioning properly at 0F.

Food manager and handler cards were available for review. The manager card will expired on 1/8/27.

Overall this facility is in satisfactory condition.

Thank you for your time.

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

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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<td>ROUTINE INSPECTION</td>
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<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<td>CHARANJIT GHAI</td>
<td>Gerardo Almeida Jr.</td>
<td>1/8/2027</td>
<td>SEMHAR GEBREGZIABIHE</td>
</tr>
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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.

RESULTS OF EVALUATION:  
PASS  
NEEDS IMPROVEMENT  
FAIL  

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

Potential Food Safety All Star:  

Received By: 

SEMHAR GEBREGZIABIHE  
Agency Representative

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

FACILITY NAME: BURGER KING #9474
FACILITY SITE ADDRESS: 65 W HANFORD-ARMONA RD
OWNER NAME: CHARANJIT GHAI

BUSINESS PHONE: (316) 685-1622 Ext. 3164
CITY: LEMOORE
CERTIFIED FOOD MANAGER: ALEXYA AUSTIN

RECORD ID#: PR0003957
ZIP CODE: 93245
EXP DATE: 4/30/2025

DATE: March 03, 2021
INSPECTION TYPE: ROUTINE INSPECTION
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: IMPROPER FOOD TEMPERATURE MONITORING
[HSC 113998 & 114000]

Description/Corrective Action: Observed temperature logs incomplete and inaccurate. Temperature logs for some days were not completed and one day was prefilled ahead of scheduled shift. Ensure temperature logs are completed as per company protocols.

General Comments:

Hand wash stations have hot water, soap, and paper towels.

Cold holding units were measured at or below 41F.

Sausage and beef patties in hot holding units were measured above 135F.

QAC sanitizer bucket was measured at 200 ppm.

Due to the COVID-19 pandemic a signature for the report was not obtained. A copy of the unsigned report will be emailed to the operator. Please contact our office at 559-584-1411 if there are any questions.

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