



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 KING #9474	<b>BUSINESS PHONE:</b> (316) 685-1622Ext. 3164	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> September 02, 2022
<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARANJIT GHAI	<b>CERTIFIED FOOD MANAGER:</b> Gerardo Almeida Jr.	<b>EXP DATE:</b> 1/8/2027	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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

**Description/Corrective Action:** 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).

**General Comments:**

Observations:

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



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<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARANJIT GHAI	<b>CERTIFIED FOOD MANAGER:</b> Gerardo Almeida Jr.	<b>EXP DATE:</b> 1/8/2027	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.  
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<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> N/A <input type="checkbox"/> Potential Food Safety All Star:
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SEM HAR GEBREGZIABIHE

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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<b>FACILITY NAME:</b> BURGER KING #9474	<b>BUSINESS PHONE:</b> (316) 685-1622Ext. 3164	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> March 03, 2021
<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARANJIT GHAI	<b>CERTIFIED FOOD MANAGER:</b> ALEXYA AUSTIN	<b>EXP DATE:</b> 4/30/2025	<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 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: [X] 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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