**FOOD SAFETY EVALUATION REPORT**

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BURGER KING</td>
<td>(559) 738-8476</td>
<td>PR0010436</td>
<td>October 06, 2022</td>
</tr>
</tbody>
</table>

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<tbody>
<tr>
<td>2567 N 11TH AVE</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>GARY GEIGER</td>
<td>Jessica Castellon</td>
<td>7/7/2027</td>
<td>Evelyn Elizalde</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.

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

**Description/Corrective Action:** Observed debris build up on floors throughout facility. Please ensure floors, walls, and ceilings are clean and free of debris to prevent vermin infestation.

**General Comments:**

The following was observed during today's routine inspection:

The three compartment sink had hot water at 120 F.
All hand wash stations had hot water (100 F), soap and paper towels.
Sanitizer buckets were available in the kitchen and food prep areas.
All refrigeration units were at 41 F.

**RESULTS OF EVALUATION:**

- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

**Reinspection Required:** No:

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

**Potential Food Safety All Star:**

**Evelyn Elizalde**
Agency Representative

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

OWNER NAME: GARY GEIGER
FACILITY SITE ADDRESS: 2567 N 11TH AVE
FACILITY NAME: BURGER KING
CITY: HANFORD
ZIP CODE: 93230

CERTIFIED FOOD MANAGER: JESSICA CASTELLON
EXP DATE: 7/11/2022
INSPECTOR: Liliana Stransky - REHS

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

Food Safety Evaluation Report

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING
BUSINESS PHONE: (559) 738-8476
RECORD ID#: PR0010436
DATE: July 13, 2021

FACILITY SITE ADDRESS: 2567 N 11TH AVE
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

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: In general the facility requires deep cleaning of all non-food contact surfaces. The fryers had excess grease and food debris build-up. The reach-in refrigerator for the raw chicken preparation had waste water build-up inside the unit, and it was noted in need of cleaning. Food debris was noted around all floor areas, behind equipment, in the floor of the mop sink, over handles and other equipment surfaces.

Although no signs of pests were noted, all these areas must be maintained clean to minimize any risk of pest infestation.

General Comments:

ROUTINE INSPECTION -

Observed cold and hot holding temperatures within satisfactory ranges. All refrigeration units, freezers and walk-in were observed at or below 41F. Hamburger patties were held between 140 and 152F.

Chlorine sanitizer for the dishwasher was noted at 50ppm. The sanitizer buckets had 200ppm of ammonia base concentration.

The hand washing station had soap, paper towels and hot water available.

Daily monitoring of cooking temperatures and safety equipment is tracked electronically and logs were available to review.

COVID safety procedures continue to be followed by employees and temperature monitoring is conducted for all visitors.

Please address the deficiency noted above in a timely manner.

Thank you!
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<td>7/11/2022</td>
<td>Liliana Stransky - REHS</td>
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**Results of Evaluation:**
- [X] Standards Need Improvement
- [ ] Pass
- [ ] Fail

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<th>Reinspection Required:</th>
<th>Yes: [ ] No: [X]</th>
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Received By:

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Liliana Stransky - REHS
Agency Representative

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Violation: INADEQUATE OR UNAPPROVED WATER SUPPLY

Description/Corrective Action: The hot water pressure for the handwashing station in the middle is not sufficient to properly wash hands. Call a certified plumber to fix the problem. In the mean time all employees must use the hand washing station in the front or at the 3 compartment sink.

General Comments:

General cleanliness, including 3 compartment sink, floors and some surfaces of equipment should be done on a regular basis.

All cold and hot holding foods were satisfactory.

Walk-in had all foods that were labeled well.

Thank you

RESULTS OF EVALUATION:  

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<th>PASS</th>
<th>NEEDS IMPROVEMENT</th>
<th>FAIL</th>
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Reinspection Required:  

Yes: [ ] No: [X]

Reinspection Date (on or after): N/A

[ ] Potential Food Safety All Star:

Yatee Patel - REHS

Agency Representative

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