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 RESTAURANT</td>
<td>(559) 238-7849</td>
<td>PR0000436</td>
<td>September 12, 2022</td>
</tr>
<tr>
<td>FACILITY SITE ADDRESS:</td>
<td>CITY:</td>
<td>ZIP CODE:</td>
<td>INSPECTION TYPE:</td>
</tr>
<tr>
<td>301 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
</tr>
<tr>
<td>OWNER NAME:</td>
<td>CERTIFIED FOOD MANAGER:</td>
<td>EXP DATE:</td>
<td>INSPECTOR:</td>
</tr>
<tr>
<td>BURGER KING RESTAURANT</td>
<td>ANA TERESA PEREZ</td>
<td>3/23/2020</td>
<td>Evelyn Elizalde</td>
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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 in ice machine towards back end of facility near dry storage area. Please clean and maintain free of debris.

**General Comments:**

The following was observed during today's routine inspection:

- All hand wash stations had hot water at 100 F, soap and paper towels.
- Sanitizer buckets were available near food prep line.
- Three compartment sink had hot water at 120 F.
- All food was stored 6 inches above ground level.
- All hot holding foods temperatures were observed above 135 F.

**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: [Signature]

Evelyn Elizalde

Agency Representative
FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER KING RESTAURANT
BUSINESS PHONE: (559) 584-9448
RECORD ID#: PR0000436
DATE: August 06, 2021

FACILITY SITE ADDRESS: 301 W LACEY BLVD
CITY: HANFORD
ZIP CODE: 93230
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: BURGER KING RESTAURANT
CERTIFIED FOOD MANAGER: ANA TERESA PEREZ
EXP DATE: 3/23/2020
INSPECTOR: Liliana Stransky - 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.

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

**Description/Corrective Action:**
Observed excessive grease on the floor by the side of the deep fryers. The operator cleaned the spill at the time of the inspection.

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

**Description/Corrective Action:**
The sanitizer buckets did not have sufficient QAC sanitizer when initially checked. The operator changed the solution and added 200ppm QAC sanitizer during the inspection.

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**General Comments:**

**ROUTINE INSPECTION -**

* Temperature monitoring records are maintained daily in electronic format. Corrective action is taken based on daily observations.

* Holding temperatures for cooked foods (hamburger patties, chicken breast and nuggets) were all above 160F.

* Refrigeration units were observed below 41F. Foods were observed covered and labeled.

* Ready to eat foods (tomatoes, lettuce and condiments) are rotated using time the control (four hours). Any unused product is discarded as was observed during the inspection.

* Employees were observed following proper hand washing protocols and the hand washing stations were observed stocked with soap, paper towels and each had hot water available.

* The restroom facilities were observed sanitary with hand washing facilities fully stocked.

Thank you for addressing the noted deficiencies at the time of the inspection.

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NOTE: This report must be made available to the public on request
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**RESULTS OF EVALUATION:**

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

**Reinspection Required:** Yes: [ ] No: [X]

**Reinspection Date (on or after):** 8/28/2021

**Potential Food Safety All Star:** [ ]

**Received By:**

**Liliana Stransky - REHS**

Agency Representative

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