



Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health
Environmental Health Services
460 Kings County Dr., Suite 101 & 102 Hanford CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - <https://www.kcdph.com/ehs>

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

Facility Name		Facility Address		City/State		Zip Code	
BURGER KING		2567 N 11TH AVE		HANFORD, CA		93230	
Owner/Operator		Facility Phone No.		Inspection ID		Inspection Result	
GARY GEIGER		5595303165		70696		Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License		Expiration Date	
REHS INSPECTOR	8/8/2025	Routine Inspection		PR0010436		10/1/2025	

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

Violation Status	Violation Code	Observation
FDA Food Code 2017		
☐ NVO ☐ UD ☐ NA ☒ OUT	16 - PROTECTION FROM CONTAMINATION - Food-contact surfaces; cleaned and sanitized	
The ice machine had a small area of pink film on the surface above the ice. Please clean the surface of the ice machine to remove the film.		
☐ NVO ☐ UD ☐ NA ☒ OUT	47 - UTENSILS, EQUIPMENT AND VENDING - Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
The hood above the deep fryer has some grease and oil building up on the filters. Please clean the filters and hood to prevent possibility of a fire hazard.		

Overall Inspection Comment:

Inspection on this date with Jessica Castellon. The hand wash sinks in the kitchen and bathrooms were stocked with paper towels, soap and warm water. Water at the three compartment sink reached a temperature above 120°F. All refrigerators maintained a temperature below 41°F. Food in the refrigerators was covered. Food in hot holding areas maintained a temperature above 135°F (French fries, hash browns, onion rings). Food was stored 6 inches above the ground. The food preparation areas, floors, and drains were clean. The CO2 cylinders were chained to the wall. The restaurant is receiving monthly pest control service. The food manager safety certificate expires July 7, 2027.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 2 item(s) marked above in violation. Total Major violations are 0.



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Signatures

Received By:

A handwritten signature in black ink on a light blue background.

Inspected By:

A handwritten signature in black ink on a light blue background.

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **8/8/2025**

Phone: **559-584-1411**

Email: **ehs@co.kings.ca.us**