

**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**

| | | | |
|--|---|---------------------------------|---|
| FACILITY NAME: BURGER SHACK | BUSINESS PHONE: (559) 997-1114 | RECORD ID#: PR0010189 | DATE: April 29, 2021 |
| FACILITY SITE ADDRESS: 718 N LEMOORE AVE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: SALEH OBEID | CERTIFIED FOOD MANAGER: Saleh Obeid | EXP DATE: 9/8/2022 | 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: None Noted

General Comments:

Hand wash station and restroom has hot and cold water, soap, and paper towels.

All cold holding units were measured at or below 41F.

Observed good organization inside the walk-in refrigerator.

Observed facility clean and maintained.

Employees have valid food handler cards.

Due to the COVID-19 pandemic, employees were observed wearing face coverings.

RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

☐ Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

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

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| | | | |
|--|--|---------------------------------|---|
| FACILITY NAME: BURGER SHACK | BUSINESS PHONE: (559) 997-1114 | RECORD ID#: PR0010189 | DATE: March 26, 2020 |
| FACILITY SITE ADDRESS: 718 N LEMOORE AVE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI |
| OWNER NAME: SALEH OBEID | Program Description: 1107 - KINGS DPH COVID-19 | EXP DATE: 9/8/2022 | INSPECTOR: Veronica Ochoa -REHS |

The items (if any) listed below identify the Health Code 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: None Noted

General Comments:

The following were discussed with the owner/operator during today's visit:

1. The facility has made their dining completely inaccessible to customers.
2. At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY.
3. The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff.
4. Staff is practicing safe food handling procedures, monitoring hot & cold holding temperatures, and washing hands.
5. All work surfaces should be cleaned and sanitized with 100 ppm chlorine or 200 ppm QAC frequently to prevent contamination.
6. Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

Please contact our department should you have further questions.

Reinspection Required: Yes: ☐ No: ☒ **Reinspection Date (on or after):** Not Specified

Veronica Ochoa -REHS

Environmental Health Specialist

Received By: _____

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| | | | |
|--|---|---------------------------------|---|
| FACILITY NAME: BURGER SHACK | BUSINESS PHONE: (559) 997-1114 | RECORD ID#: PR0010189 | DATE: October 11, 2019 |
| FACILITY SITE ADDRESS: 718 N LEMOORE AVE | CITY: LEMOORE | ZIP CODE: 93245 | INSPECTION TYPE: ROUTINE INSPECTION |
| OWNER NAME: SALEH OBEID | CERTIFIED FOOD MANAGER: Saleh Obeid | EXP DATE: 9/8/2022 | INSPECTOR: Veronica Ochoa -REHS |

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
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Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

The facility's hot water at the three compartment sink was observed barely reaching 120F after being ran several times. Since this facility has a tankless water heater, it may be in the facility's best interest to have a plumber determine the cause of why there is long delay for the hot water to reach 120F. Not only is there a delay in the hot water reaching 120F, but the hot water also dips to 80F after it has reached 120F and then slowly goes back up to 120F.

The facility's hood is in need of service. Please ensure the hood and baffles are serviced at least every 6 months or more often as needed.

General Comments:

At the beginning of the facility's inspection, it took a long time for the hand wash station to reach 100F. It took a long time for hot water to reach 120F at the three compartment sink, see violation above. Before the start of every shift, the hot water must be ran until the hot water reaches at 100F at the hand wash station and 120F at the three compartment sink.

Our Department received two complaints alleging employees are handling money and then food without washing their hands in between tasks. It was also alleged that the cook is handling raw hamburger patties without washing their hands before handling ready to eat condiments. During the inspection, the employee at the register was observed washing their hands before handling food. The cook who was cooking hamburgers was observed using gloves when handling raw hamburger patties. It is recommended that if gloves are going to be used to handle the raw patties, that they are changed every time condiments are going to be handled or obtain another glove to put over the first pair of gloves before handling the raw patties and then discard the gloves immediately thereafter.

The complaints received by our Department also alleged that the facility is mixing days old produce with new produce. During today's inspection, tomatoes were being cut and put into a new container. It was also alleged that cleaning chemicals were observed being stored next to food product, could not be substantiated during the inspection. It was also alleged that container that is used to brew ice tea is not cleaned, rather tea is just constantly being brewed. During the inspection, the operators of the facility were made aware of the complaints; however, they could not be substantiated.

Please make sure to correct the violations noted above in a timely manner.

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RESULTS OF EVALUATION: ☒ PASS ☐ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☐ No: ☒

Reinspection Date (on or after): N/A

☐ Potential Food Safety All Star:

Veronica Ochoa -REHS

Received By:

Agency Representative

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