## Food Safety Evaluation Report

**Facility Name:** BURGER PALACE  
**Business Phone:** Not Specified  
**Record ID:** PR0010304  
**Date:** May 02, 2022  

**Facility Site Address:** 1120 WHITLEY AVE  
**City:** CORCORAN  
**Zip Code:** 93212  
**Inspection Type:** ROUTINE INSPECTION  

**Owner Name:** THAMER HASSAN  
**Certified Food Manager:** Thamer Hassan  
**Exp Date:** 4/24/2023  
**Inspector:** MIKEL CHATELLE - 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 CLEANING OF UTENSILS AND EQUIPMENT  
**[HSC 114095-114099.5 & 114101-114119]**  
**Description/Corrective Action:** Cooking equipment and utensils were observed on the floor underneath the ware washing sink. Ensure that all clean cooking equipment and utensils are clearly separated from uncleaned equipment and utensils. Additionally, ensure that all clean equipment is stored at least 6 inches above the floor.

### Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT  
**[HSC 114095-114099.5 & 114101-114119]**  
**Description/Corrective Action:** Buildup was observed on the soft drink dispenser nozzles. Clean the soft drink dispenser nozzles. Ensure that these nozzles are cleaned on a routine basis.

**General Comments:**

*All food items that were stored in refrigerators were stored at or below 41 F.*  
*All food items that were stored in freezers were frozen.*  
*All food items that were stored in hot holding units were stored at or above 135 F.*  
*The hand washing sinks in the kitchen and bathroom supplied hot water and had soap and paper towels available.*  
*A chlorine solution prepared for sanitation was tested and measured at 100 ppm.*

Deraiv J ahmad was present for the inspection.

### Results of Evaluation:  
- PASS  
- X NEEDS IMPROVEMENT  
- FAIL  

**Reinspection Required:** Yes:  
**Reinspection Date (on or after):** N/A  
**Potential Food Safety All Star:**  

**MIKEL CHATELLE - REHS**  
Agency Representative

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

FACILITY NAME: BURGER PALACE
BUSINESS PHONE: Not Specified
RECORD ID#: PR0010304
DATE: July 13, 2021

FACILITY SITE ADDRESS: 1120 WHITLEY AVE
CITY: CORCORAN
ZIP CODE: 93212
INSPECTION TYPE: ROUTINE INSPECTION

OWNER NAME: THAMER HASSAN
CERTIFIED FOOD MANAGER: Thamer Hassan
EXP DATE: 4/24/2023
INSPECTOR: Paven Batth

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
Description/Corrective Action: Facility floors are in need of a thorough cleaning. Clean facility floors on a frequent basis to ensure proper cleaning practices are upheld by this facility.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION
Description/Corrective Action: Multiple food containers in the reach-in refrigeration units throughout the kitchen area were observed to be uncovered. Ensure all food items are properly covered in the reach-in refrigeration units in order to prevent or mitigate the risk of contamination.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
Description/Corrective Action: Settled grease and food debris were observed throughout the kitchen equipment. Ensure to clean utensils and equipment on a frequent basis to ensure proper sanitation are being conducted by this facility.

General Comments:

Temperature Control: Hot holding temperatures were noted above 135F. Cold holding temperatures were noted below 41F.
Handwashing Facilities: Maintain stocked (i.e., soap and paper towels were supplied) with proper hot and cold running water available.
Documentation: Pest control is serviced on a monthly basis. California Food Handler Cards and Food Safety Manager Certification are obtained by facility staff.
Other Comments: Ensure to correct the violations noted above in a timely manner.

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: ____________________________

Paven Batth
Agency Representative

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

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Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION

Description/Corrective Action: Observed an uncovered container of hamburger patties stored inside the reach-in cooler near the hand wash sink. Provide approved coverings on all open food containers except when in use.

Ensure food is properly covered and protected from contamination.

Violation: IMPROPER COLD HOLDING TEMPERATURE(S)

Description/Corrective Action: A container of sliced tomatoes was observed stacked directly on top of the reach-in prep cooler and had a temperature which measured 48F. All food inside the reach-in prep cooler were measured at or below 41F. The facility manager stated the sliced tomatoes had been held for less than 4 hours.

Discontinue such practice. Store such cold foods inside a cold holding unit to ensure proper temperature is maintained.

Corrective Action: Container of sliced tomatoes were relocated to the reach-in prep cooler. Violation corrected on site.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

Description/Corrective Action: Remove accumulated food debris from the following areas:
- shelves inside the reach-in prep coolers in the kitchen
- underneath the flat grill

Remove accumulated grease from the following areas:
- exterior of the flat grill
- on the exhaust hood filters

Remove the accumulated food debris and grease from the areas noted above. Maintain and clean such equipment on a routine basis.

General Comments:

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- **Temperature Control:** Proper hot holding temperatures were measured above 135°F. Walk-in and reach-in coolers were measured at or below 41°F.

- **Hand Wash Station and Restroom:** Fully stocked (e.g., soap and paper towels) and hot water was available.

- **Other Comments:** In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business.

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Received By: [Signature]

Paven Batth
Agency Representative

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