



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 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: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

MIKEL CHATELLE - REHS

Received By: _____

Agency Representative

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



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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 Bath

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: 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 [HSC 113980, 114025-114027]

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 [HSC 114095-114099.5 & 114101-114119]

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.
 Documentiion: 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: <input type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER PALACE	BUSINESS PHONE: Not Specified	RECORD ID#: PR0010304	DATE: October 05, 2020
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: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

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) [HSC 113996]

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 [HSC 114095-114099.5 & 114101-114119]

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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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 Bath

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

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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	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:

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