



## 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](http://www.countyofkings.com/ehs)

### FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> THE BURGER JOINT	<b>BUSINESS PHONE:</b> (661) 742-3617	<b>RECORD ID#:</b> PR0010754	<b>DATE:</b> March 06, 2020
<b>FACILITY SITE ADDRESS:</b> 2459 N 10TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> BASSAM SAEED	<b>CERTIFIED FOOD MANAGER:</b> Not Specified	<b>EXP DATE:</b>	<b>INSPECTOR:</b> 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.

**Violation:** IMPROPER REHEATING PROCEDURES FOR HOT HOLDING [HSC 114016]

**Description/Corrective Action:** The warming unit was used to reheat whole beans and chili. You must reheat foods in the flat grill or the microwave to 165F and then place them in the warmer unit to be kept hot at or above 135F. Do not use the warmer unit to reheat any food.

**Violation:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed the ice scoops inside the soda ice dispenser and inside the ice machine. The scoops must be stored inside a clean receptacle and not left inside the dispensers to prevent the hands of the employees from touching the ice that is served to customers. This was corrected by the operator.

Cover all foods with proper lids to minimize cross contamination. Observed onions and cheese inside the reach-in refrigerator without lids. Also food bins inside the ice cream prep unit must be covered to prevent cross contact with food that can cause allergies, such as peanuts.

Food storage inside the walk-in must be at least six inches above the floor. Supply storage racks and keep all food stored above the floor a minimum of six inches. This was corrected by the operator.

Remove all food debris from food prep contact areas and counters to prevent build-up and potential contamination.

**Violation:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** Employees lack proper food handling training. Food handler cards must be obtained by all employees before the follow-up inspection. New employees are required to have food handler certification within 30 days of getting hired.

At least one employee must be required to have food manager certification. You must show proof of food manager certification or registration for a course by the re-inspection date.

**Violation:** IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

**Description/Corrective Action:** The hand washing stations did not have paper towels in the dispensers. Keep the dispensers stocked at all times.

**Violation:** IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

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



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**Description/Corrective Action:** There is a water leak beneath the 3 compartment sink that requires repairs.  
  
The 1 compartment sink next to the 3 compartment sink is used incorrectly to dry dishes. Remove this sink and place a proper dish rack above the 3 compartment to drain the clean dishes.  
  
A mop sink must be directly plumbed to the ground and one can be installed in the back area completely away from the dish washing area.

**Violation:** IMPROPER FOOD TEMPERATURE MONITORING [HSC 113998 & 114000]

**Description/Corrective Action:** The operator has an infrared thermometer that is used to take temperatures of foods. This is not an appropriate thermometer to use when monitoring foods because it only takes the surface temperature. Obtain a probe type digital thermometer and record temperatures to verify foods are at proper temperatures.

**Violation:** IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed one employee use the same pair of gloves to handle money, fill drinks, clean counters and never change the gloves and wash hands in between tasks. The use of gloves does not exempt employees from continuous hand washing when completing individual tasks.

**General Comments:**

The inspection was prompted by a complaint alleging that the facility was observed unsanitary and in need of cleaning, and in addition other improper food handling practices were also reported but were not observed during the inspection. The violations noted above must be corrected by the re-inspection date of 3/13/2020.

One re-inspection is done at no charge and any additional re-inspections that may be required to verify compliance will be billed at \$225 per inspection. Please contact our department in you have any questions.

Thank you for your attention.

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RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): 3/13/2020

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

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