



## 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 RESTAURANT		301 W LACEY BLVD		HANFORD, CA	93230
Owner/Operator		Facility Phone No.	Inspection ID	Inspection Result	
BURGER KING RESTAURANT		5597388476	55096	Pass	
Inspector Name	Inspection Date	Purpose of Inspection		Permit License	Expiration Date
Jesus Crespin	2/11/2025	Routine Inspection		PR0000436	12/1/2025

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

#### Overall Inspection Comment:

A routine food inspection was conducted on February 11, 2025 for Burger King. The General Manager, Ana, gave consent for the inspection. The following observations were made:

All hand washing stations were stocked with paper towels, and soap. All hand washing stations dispensed water that temperatured at 100F. All hand washing stations were unobstructed and basins were free of debris.

3-compartment sink was set up appropriately. Quaternary Ammonia is used for sanitization. Quaternary Ammonia test strips were available on site. Water from the 3-compartment sink reached a temperature of 120F. Facility also has a mechanical dish washer on site.

Food prep sink reached 120F. All air gaps were sufficient and all drains were free of debris. Ice machines were clean and ice scoops were stored in a dedicated container.

All refrigeration units (prep-line and walk-in) were temperatured below 41F. All food was stored 6 inches off of the ground. All food was protected from cross contamination. All food was organized according to the California Retail Food Code Provisions.

All freezer units (prep-line and walk-in) were temperatured below 10F. All food was stored 6 inches off of the ground. All food was stored according to the California Retail Food Code Provisions.

This facility uses time as a public health control for vegetable that are placed on hamburgers and sandwiches. Food was labeled and label had discard times print on it.

All soda nozzles were clean and free of build up.

Food Manager Certificates and Food Handlers Certificates were valid. Pest control invoices were reviewed. There is no indications of pests.

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



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#### Signatures

Received By:

A handwritten signature in black ink, appearing to be "A.R.", on a light blue background.

Inspected By:

A handwritten signature in black ink, appearing to be "Jesus Crespin", on a light blue background.

Inspector Name: **Jesus Crespin**

Title: **EHS**

Date: **2/11/2025**

Phone:

Email: **Jesus.Crespin@co.kings.ca.us**