



**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**

<b>FACILITY NAME:</b> SUPER BURGER	<b>BUSINESS PHONE:</b> (559) 393-8550	<b>RECORD ID#:</b> PR0009373	<b>DATE:</b> February 02, 2022
<b>FACILITY SITE ADDRESS:</b> 800 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	<b>CERTIFIED FOOD MANAGER:</b> Kssem Alsoofi	<b>EXP DATE:</b> 10/21/2026	<b>INSPECTOR:</b> 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:** NO CURRENT FOOD HANDLER CARD CERTIFICATES FOR EMPLOYEES

**Description/Corrective Action:** During the routine inspection, training records were requested for employees involved with food handling and preparation at the facility. Some employees at the facility do not hold a current Food Handler Card. Each employee that does not hold a food handler card or has a food handler card that is expired will need to complete an approved food handler course within the next 30 days. Provide a copy of certificates of completion to the Kings County Division of Environmental Health Services mikel.chatelle@co.kings.ca.us. As a reminder, employees that prepare, handle, or serve unpackaged foods are required to have an unexpired Food Handler Card. This certification will need to be renewed every 3 years.

**General Comments:**

- \*All food temperatures met State Food requirements.
- \*All food items that were stored in the refrigerator were stored at or below 41 F.
- \*All food items that were stored in the hot holding unit were stored at or above 135 F.
- \*The hand washing station(s) in the kitchen supplied hot water and had soap and paper towels available.
- \*The restroom sink supplied hot water and had soap and paper towels available.
- \*Overall, the facility was observed to be satisfactory.
- \*Maria was present for the inspection.

<b>RESULTS OF EVALUATION:</b> <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	<b>Reinspection Required:</b> Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	<b>Reinspection Date (on or after):</b> <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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<b>FACILITY NAME:</b> SUPER BURGER	<b>BUSINESS PHONE:</b> (559) 393-8550	<b>RECORD ID#:</b> PR0009373	<b>DATE:</b> September 30, 2020
<b>FACILITY SITE ADDRESS:</b> 800 SKYLINE BLVD	<b>CITY:</b> AVENAL	<b>ZIP CODE:</b> 93204	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	<b>CERTIFIED FOOD MANAGER:</b> Kassem Alsoofi	<b>EXP DATE:</b> 5/30/2021	<b>INSPECTOR:</b> Paven Batth

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

**Description/Corrective Action:** Food stored in the reach-in cooler by the prep station near the flat top grill were measured at the following temperatures:

- tomatoes at 61F.
- sliced cheese at 58F

Facility manager stated the specified food noted above had been stored in the reach-in cooler for less than 2 hours.

Corrective Action: Relocated to the walk-in cooler which possessed a satisfactory cold hold temperature of 36F.

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

**Description/Corrective Action:** Uncovered containers of food (i.e., pastrami) were noted inside the walk-in cooler.

Provide appropriate coverings on all open containers of food except when in use.

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

**Description/Corrective Action:** Paper towel dispenser was observed to be empty at the hand wash station near the flat top grill and walk-in cooler.

Corrective Action: Employee restocked the paper towel dispenser with paper towels.  
Violation corrected on site.

Ensure the hand wash station is maintained and stocked at all times.

**General Comments:**

Temperature Control: Proper hot holding temperatures (e.g., hamburger patty was noted at 189F) were observed. Walk-in cooler was measured below 41F.

Restroom: Fully stocked with soap, paper towels & hot water was available.

Other Comment: 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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*Paven Bath*

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