



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 KING	BUSINESS PHONE: (559) 738-8476	RECORD ID#: PR0010436	DATE: October 06, 2022
FACILITY SITE ADDRESS: 2567 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GARY GEIGER	CERTIFIED FOOD MANAGER: Jessica Castellon	EXP DATE: 7/7/2027	INSPECTOR: Evelyn Elizalde

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: Observed debris build up on floors throughout facility. Please ensure floors, walls, and ceilings are clean and free of debris to prevent vermin infestation.

General Comments:

The following was observed during today's routine inspection:

The three compartment sink had hot water at 120 F.
All hand wash stations had hot water (100 F), soap and paper towels.
Sanitizer buckets were available in the kitchen and food prep areas.
All refrigeration units were at 41 F.

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:

Evelyn Elizalde

Agency Representative

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



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 KING	BUSINESS PHONE: (559) 738-8476	RECORD ID#: PR0010436	DATE: July 13, 2021
FACILITY SITE ADDRESS: 2567 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GARY GEIGER	CERTIFIED FOOD MANAGER: JESSICA CASTELLON	EXP DATE: 7/11/2022	INSPECTOR: 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 MAINTENANCE OF FACILITY OR EQUIPMENT

[HSC 114161-114182 & 114257]

Description/Corrective Action:

In general the facility requires deep cleaning of all non-food contact surfaces. The fryers had excess grease and food debris build-up. The reach-in refrigerator for the raw chicken preparation had waste water build-up inside the unit, and it was noted in need of cleaning. Food debris was noted around all floor areas, behind equipment, in the floor of the mop sink, over handles and other equipment surfaces.

Although no signs of pests were noted, all these areas must be maintained clean to minimize any risk of pest infestation.

General Comments:

ROUTINE INSPECTION -

Observed cold and hot holding temperatures within satisfactory ranges. All refrigeration units, freezers and walk-in were observed at or below 41F. Hamburger patties were held between 140 and 152F.

Chlorine sanitizer for the dishwasher was noted at 50ppm. The sanitizer buckets had 200ppm of ammonia base concentration.

The hand washing station had soap, paper towels and hot water available.

Daily monitoring of cooking temperatures and safety equipment is tracked electronically and logs were available to review.

COVID safety procedures continue to be followed by employees and temperature monitoring is conducted for all visitors.

Please address the deficiency noted above in a timely manner.

Thank you!

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



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 KING	BUSINESS PHONE: (559) 738-8476	RECORD ID#: PR0010436	DATE: July 13, 2021
FACILITY SITE ADDRESS: 2567 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GARY GEIGER	CERTIFIED FOOD MANAGER: JESSICA CASTELLON	EXP DATE: 7/11/2022	INSPECTOR: 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.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Jessica Castellon

Received By:

Liliana Stransky - REHS

Agency Representative

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



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 KING	BUSINESS PHONE: (559) 738-8476	RECORD ID#: PR0010436	DATE: December 06, 2019
FACILITY SITE ADDRESS: 2567 N 11TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GARY GEIGER	CERTIFIED FOOD MANAGER: JESSICA CASTELLON	EXP DATE: 7/11/2022	INSPECTOR: Yatee Patel - 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: INADEQUATE OR UNAPPROVED WATER SUPPLY [HSC 114192]

Description/Corrective Action: The hot water pressure for the handwashing station in the middle is not sufficient to properly wash hands. Call a certified plumber to fix the problem. In the mean time all employees must use the hand washing station in the front or at the 3 compartment sink.

General Comments:


General cleanliness, including 3 compartment sink, floors and some surfaces of equipment should be done on a regular basis.

All cold and hot holding foods were satisfactory.

Walk-in had all foods that were labeled well.

Thank you

RESULTS OF EVALUATION: <input checked="" 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:

Received By: 

Yatee Patel - REHS
Agency Representative

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