



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/health/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BURGER SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> February 08, 2010
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD HANDLER:</b> TROI HARMAN	<b>EXP DATE:</b> 7/19/2010	<b>INSPECTOR:</b> Susan Lee-Yang - 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:** FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

**Description/Corrective Action:** Observed raw potentially hazardous foods (bacon, eggs) stored directly above ready-to-eat foods inside reach-in unit and freezer. All potentially hazardous foods must be stored below and away from ready-to-eat foods.

**General Comments:**

- Observed handwash station and restroom fully stocked with soap and paper towels.
- All cold holding units were noted satisfactory.
- Chili beans were noted at 182°F.
- As a reminder, please wash hands frequently when preparing and cooking food.

<b>RESULTS OF EVALUATION:</b> <input checked="" type="checkbox"/> PASS <input 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:

*Rachel Lyndon*

Received By:

*Susan Lee-Yang - REHS*

Agency Representative

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



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<b>FACILITY NAME:</b> BURGER SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> June 29, 2009
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD HANDLER:</b> TROI HARMAN	<b>EXP DATE:</b> 7/19/2010	<b>INSPECTOR:</b> Veronica Santa Cruz

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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

**Description/Corrective Action:** Observed cook with long colored fingertip nails. Please wear gloves while preparing food to prevent possible contamination into food products.

**Violation:** IMPROPER HANDWASHING PROCEDURES BY FOODHANDLERS [HSC 113953-113953.4]

**Description/Corrective Action:** Observed employee handle money and then prepare food. Hand washing needs to occur before handling any type of food.

Also observed employee touching raw and then ready to eat foods without washing their hands. After handling raw foods, hand washing needs to occur to prevent cross contamination of ready to eat foods.

**Violation:** IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

**Description/Corrective Action:** Observed employee clean a knife by merely wiping it off with a dish towel. All utensils need to be cleaned by washing with warm water and soap, rinsing with warm water, and sanitizing the utensils with a sanitizing solution, such as a chlorine solution.

**General Comments:**

Hand wash sink is stocked with soap, paper towels, and hot water.  
Cold holding units measured at satisfactory levels.  
General food safety needs to improve.

<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> N/A
	<input type="checkbox"/> Potential Food Safety All Star:

*Ramona Garcia*

Received By:

*Veronica Santa Cruz*

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BURGER SHACK	<b>BUSINESS PHONE:</b> (559) 582-3127	<b>RECORD ID#:</b> PR0000636	<b>DATE:</b> January 12, 2009
<b>FACILITY SITE ADDRESS:</b> 8967 E LACEY BLVD	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> CHARLENE JESPERSEN	<b>CERTIFIED FOOD HANDLER:</b> TROI HARMAN	<b>EXP DATE:</b> 7/19/2010	<b>INSPECTOR:</b> Liliana Stransky

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: None Noted

General Comments:

Cold-holding temperatures were at or below 41° F.  
Thermometers were provided for each of the units.  
Hand washing facilities were stocked with soap, paper towels and hot water was available.

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:

*Liliana Stransky*  
Environmental Health Specialist

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