



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 - COMPLAINT INSPECTION

<b>FACILITY NAME:</b> BURGER KING #9474	<b>BUSINESS PHONE:</b> (925) 925-9502	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> December 22, 2009
<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> INITIAL COMPLAINT INSPECTION
<b>OWNER NAME:</b> STRATEGIC RESTAURANTS ACQ CORP	<b>CERTIFIED FOOD HANDLER:</b> Rodolfo Garcia	<b>EXP DATE:</b> 11/2/2010	<b>INSPECTOR:</b> Troy Hommerding-REHS

A complaint was recently received by our Department alleging violations of the California Retail Food Code at this facility. In response to the complaint, an inspection of the facility was conducted and our investigation findings are provided below. If violations are noted, then appropriate corrective action is required as listed in the main section of this report. 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.

**Inspection Findings and General Comments:**

Today's inspection was prompted by a complaint alleging one person became ill after consuming a regular Whopper burger and fries. Today's complaint inspection revealed the following:

Burger patties are placed onto the grill frozen then cooked, four whopper patties were measured today, temperatures ranged from 165°F-180°F after cooking. Burger patties are then placed into a hot holding unit, if patties are not used within 30 minutes, they are discarded.

French fries are cooked in the deep fat fryer and held over for a short period before discarding or selling.

Whoppers are usually made with onion, lettuce, tomato and mayo. All were noted stored properly today. All refrigeration temperatures were measured below 41°F. All items in the freezer unit were noted properly stored and frozen.

No other persons have called this office regarding illness from this facility, nor has the facility received any calls regarding foodborne illness from customers.

The manager on duty has stated no employees have reported to work ill nor has the manager on duty witnessed any ill employees.

All employees are required to wash their hands on an hourly basis or as needed by the employee. Employees were noted washing their hands today on a frequent basis.

The handwash station was noted fully stocked today, including a nail brush for employee use.

At this time the complaint cannot be verified.

**Violation:** None Noted

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



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<b>OWNER NAME:</b> STRATEGIC RESTAURANTS ACQ CORP	<b>CERTIFIED FOOD HANDLER:</b> Rodolfo Garcia	<b>EXP DATE:</b> 11/2/2010	<b>INSPECTOR:</b> Troy Hommerding-REHS

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Reinspection Required:

Yes:

No:

Reinspection Date (on or after):

N/A

Received By:

Troy Hommerding-REHS

Environmental Health Specialist

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<b>FACILITY NAME:</b> BURGER KING #9474	<b>BUSINESS PHONE:</b> (925) 925-9502	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> October 06, 2009
<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STRATEGIC RESTAURANTS ACQ CORP	<b>CERTIFIED FOOD HANDLER:</b> Rodolfo Garcia	<b>EXP DATE:</b> 11/2/2010	<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: None Noted

General Comments:

All cold holding units measured at 41°F or below.  
Chicken tenders and chicken patties measured at 180° F.  
Chlorine sanitizer in the three compartment sink measured at 100 ppm.  
Facilities handwash station was stocked with hot water, soap, and paper towels.  
Facility has current temperature logs.  
Overall, facility is in good operating condition.

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:

Veronica Santa Cruz

Agency Representative

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> BURGER KING #9474	<b>BUSINESS PHONE:</b> (925) 925-9502	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> April 02, 2009
<b>FACILITY SITE ADDRESS:</b> 65 W HANFORD-ARMONA RD	<b>CITY:</b> LEMOORE	<b>ZIP CODE:</b> 93245	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> STRATEGIC RESTAURANTS ACQ CORP	<b>CERTIFIED FOOD HANDLER:</b> Rodolfo Garcia	<b>EXP DATE:</b> 11/2/2010	<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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed shatterproof light cover in walk-in freezer cracked and worn out.  
Please replace cover.

**General Comments:**

- Observed hand wash station and restroom well maintained and fully stocked with soap and paper towels.
- Observed proper hand washing procedures conducted by employee.
- Walk-in refrigerator measured at 38°F.
- Front reach in unit storing milk and dressings measured at 45°F.
- All hot potentially hazardous foods (beef patties, chicken nuggets, sausage patties) all measured above 135° F.
- Observed daily temperature logs complete and up-to-date.
- Chlorine sanitizer in three compartment sink and buckets measured 100 ppm.
- Facility is in good operating condition.

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

Received By: 

Susan Lee-Yang - REHS  
Agency Representative

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