



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 KING #9474	<b>BUSINESS PHONE:</b> (925) 925-9502	<b>RECORD ID#:</b> PR0003957	<b>DATE:</b> December 22, 2011
<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> ZACKARY MADDEN	<b>EXP DATE:</b> 3/30/2016	<b>INSPECTOR:</b> Veronica Santa Cruz-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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at or below 41° F.  
Food temperature logs were reviewed and noted to be well maintained.  
Sausage in the hot holding unit measured at 167°F.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Received By:

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/health/ehs

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> June 02, 2011
<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> Rudy Garcia	<b>EXP DATE:</b> 3/4/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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: None Noted

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.  
Cold holding units measured at a below 41°F.  
Beef patties and chicken breasts measured well above 135° F in the hot holding units.  
Food temperature logs were up-to-date and thoroughly filled out.

During today's inspection, a tray of tomatoes and lettuce did not have the time/temperature stickers. Please make sure all potentially hazardous foods that use time and temperature as form of control are properly documented.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Veronica Santa Cruz-REHS

Agency Representative

Received By:

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/health/ehs

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> November 03, 2010
<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> Rudy Garcia	<b>EXP DATE:</b> 3/4/2014	<b>INSPECTOR:</b> Veronica Santa Cruz-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: None Noted

General Comments:

Hand wash station was stocked with soap, paper towels, and hot water.  
Walk-in cold holding unit measured at 40°F.  
Currently, the facility does not have operational reach in cold holding units. Once the units are repaired, please make sure the units measure at 41°F or below before placing potentially hazardous foods in them.  
Beef patties in the hot holding units measured at 170°F and chicken patties measured at 166°F.  
The quat sanitizer in the three compartment sink measured at 200 ppm and the chlorine sanitizer buckets measured at 100 ppm.  
The facility's trash enclosure was noted to be well maintained.  
Food temperature logs were observed to be up-to-date and thoroughly filled out.

<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: \_\_\_\_\_

Veronica Santa Cruz-REHS  
Agency Representative

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