



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

FACILITY NAME: BURGER STOP	BUSINESS PHONE: (559) 817-5216	RECORD ID#: PR0008350	DATE: December 16, 2011
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUADALUPE CASTELLANOS/ CAROLINA SIGALA	CERTIFIED FOOD HANDLER: EVA URIBE	EXP DATE: 10/19/2013	INSPECTOR: 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: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The person who our department has on file for the manager's certification should be an individual who primarily works at this facility. As a result, the main cook should obtain a managers food harder certificate within 60 days.

Violation: IMPROPER FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: A container with food that was being eaten by the cook was observed near the prep cold holding. Please note that if food is going to be eaten by employees, it should be done in an area where food prep is not occurring. This rule also applies for beverage consumption.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured well below 41°F.

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:

Carolina Sigala

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative _____

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BURGER STOP	BUSINESS PHONE: (559) 817-5216	RECORD ID#: PR0008350	DATE: April 06, 2011
FACILITY SITE ADDRESS: 102 LARISH ST	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: GUADALUPE CASTELLANOS/ CAROLINA SIGALA	CERTIFIED FOOD HANDLER: EVA URIBE	EXP DATE: 10/19/2013	INSPECTOR: Veronica Santa Cruz-REHS

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

Description/Corrective Action: Observed a plastic container in the hand wash station. Please don't put anything in the hand wash station, this sink is meant for hand washing only.

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

Description/Corrective Action: Observed an employee improperly washing utensils from the facility. All of the employees during this inspection were instructed to wash utensils and dishes by washing with warm water and dish soap in the left compartment of the three compartment sink. Next, they were instructed to rinse in the middle compartment with warm water and to sanitize in the last compartment using a sanitizing solution (bleach, quat) and cool running water. Then allow utensils and dishes to air dry.

Violation: NO CURRENT CERTIFIED FOOD SAFETY PERSON ON STAFF [HSC 113947-113947.6]

Description/Corrective Action: The facility provided a copy of a certified food handler; however, this certified food handler is listed as a certified food handler for another facility in the County. The same person cannot be the certified food handler for two food facilities. Therefore, someone else that is an employee from this facility must take and pass the managers certified food handler exam within 60 days.

Violation: IMPROPER THAWING OF FROZEN FOODS [HSC 114020]

Description/Corrective Action: Observed poultry being thawed in pool of water in the reach-in refrigerator. The proper way to thaw includes: to place frozen food items in a refrigerator, microwave the items, cook the items, and/or run the items under cool running water in the three compartment sink.

General Comments:

Hand wash station and restroom were stocked with soap, paper towels, and hot water. Refrigeration units measured at or below 41°F.

This facility has has began to sell and make tamales which are kept frozen and then reheated on the grill. Make sure to reheat the tamales to 165°F.

Please make sure to have the facility's name reflect the sign posted outside of the facility.

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Eva Uribe Castellanos

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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