



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: SUPER BURGER	BUSINESS PHONE: (559) 393-8550	RECORD ID#: PR0009373	DATE: August 09, 2019
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: Kassem Alsoofi	EXP DATE: 5/30/2021	INSPECTOR: Rumi Chhina

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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed one of the refrigerator noted at 51F. Manager moved PHF to other refrigerator. Please either repair it or adjust the temperature of the refrigerator.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Observed meat on floors of the walk-in freezer. Please always keep the meat and other food products on shelf.

Thank you.

General Comments:

Conducted a routine inspection of this facility and noted the following:

- Except the above violation, the temperature of the foods in cold holding units were noted at or below 41F.
- The temperatures of the foods in warmer were noted at or above 135F.
- Sanitizer in 3 compartment sink was noted at 200ppm.
- Beef pattie was noted at 170F.
- Restrooms and handwashing station were fully stocked with soap, paper towels and hot water available.
- Kitchen hood serviced every six months.
- Employees have current food manager and food handler certification.

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



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OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDHI HOMRAN	CERTIFIED FOOD MANAGER: Kssem Alsoofi	EXP DATE: 5/30/2021	INSPECTOR: Rumi Chhina

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RESULTS OF EVALUATION: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Rumi Chhina

Received By: _____

Agency Representative _____

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPER BURGER	BUSINESS PHONE: (559) 393-8550	RECORD ID#: PR0009373	DATE: October 24, 2017
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	INSPECTOR: Abel Simon - 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: RESTROOM FACILITIES NOT MAINTAINED [HSC 114250 & 114276]

Description/Corrective Action: The employee restroom was observed to be missing paper towels. This was corrected on site. Please be sure to keep all hand wash stations fully stocked at all times.

General Comments:

- The hand wash station was observed to be fully stocked.
- The temperature of all cold holding units including the walk-in refrigerator was noted to be below 41°F.
- The general cleaning of the kitchen area was noted to be in good condition.
- All items were stored above the floor six inches.
- 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 checked="" type="checkbox"/> Potential Food Safety All Star:

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 Received By:

Abel Simon - REHS

 Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUPER BURGER	BUSINESS PHONE: (559) 393-8550	RECORD ID#: PR0009373	DATE: February 03, 2017
FACILITY SITE ADDRESS: 800 SKYLINE BLVD	CITY: AVENAL	ZIP CODE: 93204	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: NABIL AHMED, KASSEM ALSOOFI, HAMDY HOMRAN	CERTIFIED FOOD MANAGER: AMR KASSIAM	EXP DATE: 5/20/2018	INSPECTOR: Vikram Manke

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

Description/Corrective Action: Food operators were not washing utensils/dishes in a satisfactory manner. The sanitize step was not being utilized during the cleaning process. Operator was shown how to properly sanitize utensils.

General Comments:

Hand wash station had soap, paper towels, and warm water supply. All refrigerator were measured under minimum required temperature of 41 F. Burger patties were measured for final cooking temperature, which was beyond 157 F. Nozzles of the soda machine were clean. This food establishment was observed in a neat and clean 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:

Vikram Manke

Agency Representative

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