

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0201963 - JACK IN THE BOX		Site Address 15771 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 08/18/2023	
Program PR0301020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FLORES, MICHAEL		Inspection Time 10:05 - 10:30
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION		Consent By EMMANUEL		

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/04/2023

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 08/18/2023

Measured Observations

Item	Location	Measurement	Comments
ambient air	walk in	38.00 Fahrenheit	
cheese	walk in	39.00 Fahrenheit	
ambient air	walk in freezer	18.00 Fahrenheit	
fried chicken	walk in	39.00 Fahrenheit	

Overall Comments:

- Follow up inspection on walk in cooler*
- Ambient air temperature of walk in cooler is 38F.*
- Observed less flies in dining area.*
- Continue to replace gasket at walk in cooler*

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/1/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control

Received By: Emmanuel Flores
team leader

Signed On: August 18, 2023