

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 FA0207178 - JACK IN THE BOX #415		Site Address 1841 STORY RD, SAN JOSE, CA 95116		Inspection Date 02/23/2024		Placard Color & Score GREEN 96		
Program PR0301234 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name JACK IN THE BOX PROPERT		Inspection Time 11:50 - 12:45			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ASHWIN NAND				FSC ASHWIN NAND 9/21/2024

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						S
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Minor leakage at hand wash sink at the back and minor leakage under 3 compartment sink.

Another hand wash sink located in close proximity.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Grease and dust built up on the ceiling at assemble line.

[CA] Clean and maintain.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Sanitizer bucket for cashier area	200.00 PPM	
Fried chicken	Walk-in fridge	34.00 Fahrenheit	
Water	1 compartment sink	124.00 Fahrenheit	
Fried Chicken	Fryer area	168.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	
Milk tea	Front counter fridge	37.00 Fahrenheit	
Cheese	Container near fryer	67.00 Fahrenheit	TPHC
Cheese	Assemble line	43.00 Fahrenheit	TPHC
Pasteurized egg	Counter fridge next to flat top	36.00 Fahrenheit	
Cheesecake	Small fridge at cashier	37.00 Fahrenheit	
Water	3 compartment sink	121.00 Fahrenheit	
Cheesecake	Drive thru fridge	38.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket for assemble line	200.00 PPM	
Water	Hand wash sink back	100.00 Fahrenheit	
Water	Hand wash sink front	100.00 Fahrenheit	
Tacos	Walk-in fridge	34.00 Fahrenheit	
Beef patty	Off from flat top	173.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	
Cut tomato	Container	57.00 Fahrenheit	TPHC
Grilled Chicken	Hot holding unit	183.00 Fahrenheit	

Overall Comments:

Note:

Food safety manager certificate will expire this year September.

Invoice was printed and given to manager at the time of inspection.

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 **3/8/2024**. 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.

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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: Ashwin Nand
Manager

Signed On: February 23, 2024