

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 FA0200162 - JACK IN THE BOX #411		Site Address 1737 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 04/10/2026		Placard Color & Score GREEN 86		
Program PR0300103 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SK SINGH INC		Inspection Time 11:20 - 12:35			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By AMIT				FSC Adriana Castanon 07/03/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0200162 - JACK IN THE BOX #411	Site Address 1737 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 04/10/2026
Program PR0300103 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SK SINGH INC	Inspection Time 11:20 - 12:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Multiple Potentially Hazardous Food in the front under counter cooler measured between 49F - 53F. Ambient temperature of unit measured at 45F.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times.

[COS]: PHFs that were out of temperature for more than 4 hours were voluntarily discarded.

[SA]: PHFs that were out of temperature for less than 4 hours were relocated to another cooling unit to cool down.

Minor Violations

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

Inspector Observations: Ambient temperature of under counter cooler at front measured at 45F. Manager adjusted unit's thermostat but temperature did not decrease.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use for PHFs.

Adjust/repair/asses unit as needed.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Both restrooms did not have operable ventilation fans.

[CA]: Repair ventilation fans and maintain in good condition.

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: At the prep sink, cold water valve handle was loose.

[CA]: Secure cold water valve handle.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken	walk in cooler reach in	40.00 Fahrenheit	
beef taco	walk in cooler	38.00 Fahrenheit	
beef taco	2 door reach in 2	39.00 Fahrenheit	
ham	warmer	153.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
cut tomatoes	walk in cooler reach in	40.00 Fahrenheit	
chicken	2 door reach in 2	40.00 Fahrenheit	
burger	warmer 2	151.00 Fahrenheit	
milk	under counter front line	50.00 Fahrenheit	ranch: 49F (relocated) whip cream: 53F milk tea and coffee w/ dairy: 49F cheesecake: 48F
burger patty	warmer	159.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
ham	2 door reach in	39.00 Fahrenheit	
raw shell egg	2 door reach in	38.00 Fahrenheit	
Quat sanitizer	3 comp sink sanitizer dispenser	200.00 PPM	
chicken	warmer 2	148.00 Fahrenheit	
Chlorine sanitizer	under counter dish machine	50.00 PPM	
water	prep sink	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0200162 - JACK IN THE BOX #411	Site Address 1737 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 04/10/2026
Program PR0300103 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SK SINGH INC	Inspection Time 11:20 - 12:35

Overall Comments:

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 **4/24/2026**. 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: Adriana Castanon
District Manager

Signed On: April 10, 2026