

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 FA0200762 - JACK IN THE BOX #490		Site Address 1451 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 06/17/2025		Placard Color & Score GREEN 92		
Program PR0301985 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name JIB RESTAURANT GROUP, INC		Inspection Time 15:15 - 16:45			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By MANUEL MORALES				FSC MANUEL MORALES 03/30/2027

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						S
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						S
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						
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		
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		
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		

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K48	Plan review		
K49	Permits available		

Comments and Observations

Major Violations

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

Inspector Observations: *In the milkshake machine, measured milkshake base at 66F. Per operator, machine was turned off for an hour. [CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth. [SA] Operator turned machine back on for proper cold holding of the milkshake base.*

At the fry station, in the warming area, measured curly fries and french fries between 90F and 105F. Per operator, curly fries and french fries prepared 10 to 15 minutes prior. [CA] Ensure potentially hazardous foods are held hot at 135F and above to prevent bacterial growth. [COS] Operator discarded curly fries and french fries left in the warming area.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
sausage round	hot holding tray unit	170.00 Fahrenheit	
cooked egg	hot holding tray unit	168.00 Fahrenheit	
quaternary ammonium sanitizer	sanitizer bucket	300.00 PPM	
hamburger patty	hot holding tray unit	165.00 Fahrenheit	
fried chicken patty	hot holding tray unit	165.00 Fahrenheit	
cooked chicken	walk-in refrigerator	29.00 Fahrenheit	
milkshake base	milkshake machine	66.00 Fahrenheit	
raw shelled eggs	undercounter refrigerator	38.00 Fahrenheit	
egg rolls	undercounter refrigerator	41.00 Fahrenheit	
sliced ham	undercounter refrigerator	38.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	400.00 PPM	
french fries and curly fries	fry warming station	105.00 Fahrenheit	Measured between 90F and 105F.
fried chicken tenders	hot holding tray unit	158.00 Fahrenheit	
sliced cheese	walk-in refrigerator	38.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
beans and corn	walk-in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	

Overall Comments:

Joint inspection with Hayley Mentz.

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 **7/1/2025**. 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: MANUEL MORALES
GENERAL MANAGER

Signed On: June 17, 2025