

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 06/25/2026		Placard Color & Score GREEN 94			
Program PR0301234 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name JACK IN THE BOX PROPERT		Inspection Time 13:00 - 14:10				
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By ASHWIN				FSC Ashwin Nand 06/08/2029	

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						S
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						
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		
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		X
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

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:

1. The dishwasher is in disrepair.

[CA] Maintain equipment in good repair. Repair, replace, service, or remove the equipment.

2. Facility is using cardboard to line the top of the undercounter freezer across the fryer.

[CA] Discontinue the use of cardboard boxes to line shelves, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The dumpster area has boxes of old unused to go cups and other items no longer required for the operation such as broken toasters.

[CA] Outside refuse enclosure shall be kept clean and free of debris. Storage of food related equipment such as cups, boxes, and bags in the dumpster area is not allowed. Ensure to not store items meant for use in this area.

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

Inspector Observations:

The FRP near the cookline handwash station is in detaching from the wall.

[CA] Maintain the floors, walls, and ceilings of the facility in good repair. Reseal the FRP to the wall.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Milk Tea	Undercounter Cooler	39.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Sanitizer bucket	200.00 PPM	
Water	Three Compartment Sink	135.00 Fahrenheit	
Sliced Tomatoes	Open Assembly Line	70.00 Fahrenheit	TPHC (timers)
Beef	Final Cook	177.00 Fahrenheit	
Beef	Upright Freezer	20.00 Fahrenheit	
Beef	Hot Hold Tray	155.00 Fahrenheit	
Fries	Walk in Freezer	10.00 Fahrenheit	IR
Chicken	Hot Hold Tray	160.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Chicken	Undercounter Cooler	40.00 Fahrenheit	
Sliced Chicken	Walk in Cooler	33.00 Fahrenheit	Thawing
Chicken	Hot Hold - Fry station	163.00 Fahrenheit	
Ice Cream mix	Soft Serve Machine	38.00 Fahrenheit	
Chicken	Walk in Cooler	40.00 Fahrenheit	

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Overall Comments:

Notes:

- Reviewed facility's daily checklist temperature logs on their tablet.

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 7/9/2026. 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: Ashwin Nanad
General Manager
Signed On: June 25, 2026