

**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**

<b>Facility</b> FA0200097 - JACK IN THE BOX #412		<b>Site Address</b> 1450 W CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 07/29/2024	
<b>Program</b> PR0300224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> JB RESTAURANT INC		<b>Inspection Time</b> 10:40 - 11:45
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MIREYA CAMACHO	<b>FSC</b> Mireya Camacho 11/24/2025		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>98</b>

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						
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	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		
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	
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:**

***In the kitchen area there are several pieces of refrigeration equipment that are out of order or not functioning as intended. Two single door undercounter freezers are not maintaining temperatures to maintain foods frozen and a two door cooler is not maintaining temperature at 41°F or below.***

***[CA] Ensure equipment is functioning properly and in good repair.***

***NOTE: Affected equipment did not contain potentially hazardous foods and had labels indicating they were out of order.***

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Tomatoes	Prep Counter	65.00 Fahrenheit	TPHC
Breakfast Patty	Hot Hold	186.00 Fahrenheit	
Chicken Patty	Hot Hold	160.00 Fahrenheit	
Breakfast Jack Burger	Hot Hold	145.00 Fahrenheit	
Chlorine Sanitizer	Dish Washing Machine	50.00 PPM	
Beef Patty	Hot Hold	209.00 Fahrenheit	
Hash Browns	Walk in Freezer	3.00 Fahrenheit	
Tacos	Walk in Cooler	33.00 Fahrenheit	
Raw Eggs	Walk in Cooler	34.00 Fahrenheit	
Beef Patties	Walk in Freezer	2.00 Fahrenheit	
Chicken Strips/Patties	Walk in Cooler	35.00 Fahrenheit	
Ice Cream Mix	Ice Cream Machine	39.00 Fahrenheit	
Chicken Strip	Upright Cooler	35.00 Fahrenheit	
Taco	Upright Cooler	36.00 Fahrenheit	
Cheesecake	Undercounter Cooler	38.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Curly Fries	Hot Hold	165.00 Fahrenheit	
Sliced Cheese	Prep Counter	70.00 Fahrenheit	TPHC
Scrambled Eggs	Hot Hold	176.00 Fahrenheit	
Ranch	Undercounter Cooler	34.00 Fahrenheit	

### Overall Comments:

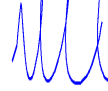
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/12/2024**. 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



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**Received By:** Mireya Camacho  
General Manager

**Signed On:** July 29, 2024