

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 04/15/2025		Placard Color & Score GREEN 92		
Program PR0301234 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name JACK IN THE BOX PROPERT		Inspection Time 10:00 - 11:15			
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By ASHWIN(PHONE)				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						
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	X			N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records			X	X			N
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						N
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	X	
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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee tested sanitizer concentration of dishmachine with gloves, donned gloves, without hand washing, attempted to put on new gloves.

Employee cracked eggs to stove top with glove, touched the uncooked eggs with hands with glove (to remove the egg shell that fell into the egg), without changing gloves, go to the assemble line and attempted to touch ready to eat food.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Stopped employee and directed employee to wash hands at hand wash stations prior to putting on gloves.

Employees washed hands with hand soap and dried with paper towel

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Cut tomato measured at 62F for open top assembly line. Per PIC, cut tomato was placed and changed half an hour ago. The timer showed 15 minutes. Employee stated that the lettuce was replaced 15 minutes ago that the timer is for everything on the open top. Employee unable to set time for tomato which was placed half an hour ago.

[CA] PHFs utilizing time as a public health control (TPHC) shall be discarded within 4 hours from the point in time when food is removed from temperature control.

[SA] Employee used a label instead of the digital timer to document the discard time for tomato at this time.

Discussed with manager on the phone and manager to retrain employee how to use the digital timer for each item on open top.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: A screw and small piece of plastic observed at the back the coffee machine on the counter near drive thru station. Per PIC, screw was placed as the technician was fixing the coffee machine yesterday.

[CA] Store screws and small part from the equipment away from food prep area or food contact surface to prevent physical contamination.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk-in fridge	33.00 Fahrenheit	
Cut tomato	Walk-in fridge	33.00 Fahrenheit	
Cheese	Open top fridge	41.00 Fahrenheit	
Cooked eggs	Hot holding unit	156.00 Fahrenheit	
Milk tea	Front counter fridge	38.00 Fahrenheit	
Water	Hand wash sink near 3 compartment sink	100.00 Fahrenheit	
Orange juice	Drive thru counter fridge	37.00 Fahrenheit	
Chicken patty	Hot holding unit	146.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Cut tomato	Open top assembly line	62.00 Fahrenheit	TPHC
Water	3 compartment sink	120.00 Fahrenheit	
Quaternary ammonia	Sanitizer bucket	200.00 PPM	Test strip available
Chicken tender	Hot holding unit	165.00 Fahrenheit	
Chlorine	Dishmachine	50.00 PPM	Test strip available
Water	Hand wash sink near drive thru	100.00 Fahrenheit	
Orange juice	Front counter fridge	37.00 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 **4/29/2025**. 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.

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: Paramjeet
Team leader
Signed On: April 15, 2025