

# 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 FA0210638 - JACK IN THE BOX #3430		Site Address 697 CURTNER AV, SAN JOSE, CA 95125		Inspection Date 01/03/2023	
Program PR0307302 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOLDEN STATE JACKS, INC.		Inspection Time 15:10 - 16:50
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION		Consent By DANIEL	FSC Please check FSC format. Please check FSC format.	

Placard Color & Score
<b>YELLOW</b>
<b>69</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						
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						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		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	X	
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
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	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0210638 - JACK IN THE BOX #3430	Site Address 697 CURTNER AV, SAN JOSE, CA 95125	Inspection Date 01/03/2023
Program PR0307302 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name GOLDEN STATE JACKS, INC. / NAVAIE	Inspection Time 15:10 - 16:50
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: Salsa on counter measured 65F. Per PIC it had been removed from the walk in fridge 15 min prior to measurement. He stated that because it had been left out for the 15 min, they would now throw it away. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] PIC VC&D salsa.**

Follow-up By  
01/05/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: PHF listed on TPHC written procedures are time marked as 010319, per PIC, this means the date of 01/03 and the discard time of 1900 hours (7pm). Per PIC and employee, the items are removed from cold holding at 2pm and time marked to be discarded at 7pm. In the morning, the items are brought out at 6am and time marked for discard at 2pm. Per written procedures posted on wall, PHF shall be time marked for four hours only. [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. [COS] PIC fixed the time marking on the PHF items.**

Follow-up By  
01/05/2023

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed small black flies, that appeared to be fruit flies, throughout preparation area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.**

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

**Inspector Observations: Upon arrival, the cashier stated that there was no manager or person in charge, but he would be it. He then contacted the manager who said they would arrive to the facility shortly. Inspector was denied entrance into the facility until the manager could arrive. After waiting several minutes, cashier stated that the manager would actually be longer and he was told he could let the inspector in. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation. They shall have knowledge of safe food handling practices be able to allow the inspector entry into the facility.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed raw beef patties in freezer without covers or protection from contamination. [CA] Ensure that food is covered to prevent contamination.**

**Observed raw shell eggs stored next to deli ham in open container. [CA] Ensure that eggs and other raw animal products are stored below and away from ready to eat food items.**

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: Observed leak in toilet in restroom. Per PIC, because of this, only one stall was available and sign on door states that bathrooms are not available due to plumbing issues. [CA] Repair plumbing fixture and ensure that restrooms are provided at all times to employees. Restrooms are also required to be provided to customers because there is dining on site available.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Observed toilet paper stored on top of dispenser in restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Observed wet mop stored inside mop bucket by the three compartment sink. Observed mop bucket full of dirty water. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0210638 - JACK IN THE BOX #3430	<b>Site Address</b> 697 CURTNER AV, SAN JOSE, CA 95125	<b>Inspection Date</b> 01/03/2023
<b>Program</b> PR0307302 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	<b>Owner Name</b> GOLDEN STATE JACKS, INC. / NAVAIE	<b>Inspection Time</b> 15:10 - 16:50

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

**Inspector Observations:** *Observed broken cove base tile with pieces on the floor by the handwash sink. [CA] Replace broken floor or cove base tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The cove base shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three comp sink	120.00 Fahrenheit	
Eggroll	Walk in fridge	40.00 Fahrenheit	
Egg roll	Reach in fridge	41.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	300.00 PPM	
Warm water	Restroom handwash	100.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Salsa	On counter	65.00 Fahrenheit	PIC VC&D
Chicken patty	Hot holding	167.00 Fahrenheit	
Quaternary ammonia	Three comp sink	300.00 PPM	
Eggs	Reach in fridge	41.00 Fahrenheit	
Sausage	Hot holding	158.00 Fahrenheit	
Cheese	Walk in fridge	40.00 Fahrenheit	
Beef	Reach in freezer	28.00 Fahrenheit	
Juice	Under counter reach in	39.00 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 **1/17/2023**. 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

*Daniel G.*

---

**Received By:** Daniel Gonzales  
Cashier

**Signed On:** January 03, 2023