

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 FA0202515 - JACK IN THE BOX #3411		Site Address 1740 S MAIN ST, MILPITAS, CA 95035		Inspection Date 09/17/2026		Placard Color & Score GREEN 91		
Program PR0305470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOLDEN STATE JACK, INC.		Inspection Time 09:45 - 12:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Juan lopez 11/13/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
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						S
K13	Food in good condition, safe, unadulterated			X	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	X	
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		
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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Can of jalapeño peppers in the dry storage area has a dent in top seal. [CA] Food shall be maintained in good condition, safe, and free from adulteration. Ensure that any cans of food with denting along the hermetically seal are removed from use and/or discarded.*

[COS] Manager discarded can.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Back panel and electrical components of the under-counter cooler in the cooking area contained food debris and grease. [CA] Nonfood contact surfaces shall be maintained clean.*

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: *Drain line from ice machine does not have required air gap. Second drain from the same ice machine is draining directly on to the floor.*

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap of minimum one inch or twice the diameter of the pipe into a floor sink or other approved type of receptor.

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

Inspector Observations: *Observed damaged FRP and staining on the back wall of the storage room. Coved tiles near the ice machine are broken. Gaps between the exterior metal panel of the walk-in freezer and the ceiling. [CA] Ensure floors, walls, and ceilings are maintained clean and in good repair to prevent the harborage or attraction of vermin.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ham sliced	hot holding trays	159.00 Fahrenheit	
quat sanitizer	wiping cloth bucket - near iced tea	300.00 PPM	
Curly Fries	Hot holding next to fryer	159.00 Fahrenheit	
Sliced Cheese	Walk-in cooler	39.00 Fahrenheit	
quat sanitizer	three compartment sink	400.00 Fahrenheit	
Sliced Cheese	Upright Freezer/ cooler	40.90 Fahrenheit	
Ambient	Upright Freezer/Cooler	40.00 Fahrenheit	
quat sanitizer	wiping cloth bucket - under fryer	300.00 Fahrenheit	
Sliced ham	Upright Freezer/cooler	41.00 Fahrenheit	
Sliced tomatoes	Walk- in cooler	40.00 Fahrenheit	
Cooked Beef patty	hot holding trays	165.00 Fahrenheit	
French Fries	hot holding next to fryer	169.00 Fahrenheit	
Cooked Egg	Griddle	194.00 Fahrenheit	final cook temp
Sliced Cheese	Prep cooler	41.00 Fahrenheit	
Cooked Beef patty	Griddle	172.00 Fahrenheit	final cook temp

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Overall Comments:

Joint inspection with Ivan A.

Report written by Ivan A.

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 **10/1/2026**. 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: Maria C
Team Leader
Signed On: September 17, 2026