

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 FA0206661 - JACK IN THE BOX #440		Site Address 1632 TULLY RD, SAN JOSE, CA 95122		Inspection Date 12/24/2025		Placard Color & Score GREEN 86		
Program PR0301296 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name JACK IN THE BOX PROPERT		Inspection Time 14:05 - 15:05			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SILVIA Z.				FSC Silvia Zeledon 05/11/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
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						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		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	X	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		
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	X	
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Undercounter dish machine failed to dispense any measurable sanitizer after multiple cycles. Active warewashing was being conducted at the time.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.

[SA] Immediately cease and desist usage of the dish machine. Facility has not submitted plans for equipment as stated in the previous inspection report.

Facility shall utilize three-compartment sink to conduct all ware washing.

*** Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).**

Minor Violations

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 minor leak from the ceiling on to preparation table at the end by the office. Prepared table had no opened food, but case of prepackaged sauce packets and numerous bags of buns stored below.

[CA] All food shall be separated and protected from possible contamination.

[COS] Manager relocated items and placed catch bucket below leak.

Observed employee utilizing the drain board of the three-compartment sink for space during food preparation. Active ware washing was being conducted at the time.

[CA] All food shall be separated and protected from possible contamination. Food preparation shall only occur in approved areas.

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

Inspector Observations: Minor leak observed from the ceiling by the light fixture outside of the office space.

[CA] Ceilings of all rooms where nonprepackaged food is handled shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Investigate cause for leak and repair in an approved manner.

[SA] Catch bucket was placed below the leak to prevent splashing of liquid onto nearby surfaces and food.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility is currently using an chlorine dispensing undercounter dish machine that was installed without prior approval. Per previous inspection report, manager at the time had stated that the dish machine was recently installed and was not ready to be used.

Follow-up By 01/23/2026

At the time, this Division had instructed facility to submit plans.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Cease and desist using dish machine, until final plan check approval has been received from this department.

**** Undercounter dish machine was impounded.**

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Salad	One-door reach-in refrigerator	39.00 Fahrenheit	
Chicken patty	Hot holding unit	171.00 Fahrenheit	TPHC
Teriyaki chicken	Walk-in refrigerator	38.00 Fahrenheit	
Crispy chicken strips	Hot holding	148.00 Fahrenheit	TPHC
Pasteurized eggs	Walk-in refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Cooked beef patty	Hot holding	157.00 Fahrenheit	TPHC
Egg roll	Walk-in refrigerator	39.00 Fahrenheit	
Soft serve	Soft serve machine	40.00 Fahrenheit	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Pasteurized eggs	One-door reach-in refrigerator	43.00 Fahrenheit	
Cooked beef patty	Griddle	192.00 Fahrenheit	
Spicy chicken patty	Walk-in refrigerator	36.00 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 **1/7/2026**. 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: Silvia Z.
Manager
Signed On: December 24, 2025