

**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> 01/21/2026	
<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> 14:30 - 16:00
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MARTHA	
<b>FSC</b> Mireya Camacho Mejia 12/08/2030					

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>89</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						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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					N
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		
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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Floor sinks underneath hand sink, 3 comp sink, and prep sink observed blocked and unable to drain wastewater at a sufficient rate for safe operation. Wastewater observed past the floor sink's rim located underneath hand sink.**

**[CA]: Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.**

**FACILITY ORDERED CLOSED.**

Follow-up By  
01/26/2026

### Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Maximum water temperature at 3 comp sink measured at 107F.**

**[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**note: Specialist was unable to verify water temperatures at hand sink and prep sink due to violation K22.**

### Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

### Measured Observations

Item	Location	Measurement	Comments
sausage patty	warmer 1	166.00 Fahrenheit	
chicken	1 door under counter cooler	40.00 Fahrenheit	
beef burger	flat top grill	204.00 Fahrenheit	final cooking temp
whip cream	2 door under counter	40.00 Fahrenheit	
chicken	walk in cooler	38.00 Fahrenheit	
ham	2 door reach in	40.00 Fahrenheit	
milk	1 door under counter cooler 2	38.00 Fahrenheit	
chicken	warmer 2	148.00 Fahrenheit	
burger	warmer 1	156.00 Fahrenheit	
egg roll	walk in cooler	39.00 Fahrenheit	

### Overall Comments:

**Facility is ordered closed due to sewage backup.**

**Facility is to immediately cease and desist all operations.**

**- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.**

**Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability. Facility shall remain closed until major violation has been corrected and a written approval from this department has been obtained.**

**Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.**

**- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 2/4/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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  
Manager

**Signed On:** January 21, 2026