

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 FA0205443 - JACK IN THE BOX #407		Site Address 1075 WILLOW ST, SAN JOSE, CA 95125		Inspection Date 10/13/2025		Placard Color & Score GREEN 81		
Program PR0301373 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOLDEN STATE JACK, INC.		Inspection Time 11:10 - 12:10			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By YOHANA RODRIGO				FSC Karol Herrera 3/31/30

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						S
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				N
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						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		X			N
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							

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	X	
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		
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 FA0205443 - JACK IN THE BOX #407		Site Address 1075 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 10/13/2025
Program PR0301373 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name GOLDEN STATE JACK, INC.	Inspection Time 11:10 - 12:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found a hair on american cheese in 1 door cold top. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Operator voluntarily discarded PHFs where hair had direct contact too.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Found paper towel stored outside of dispenser in restroom located to left. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Missing latch at walk-in-cooler. Observed door unable to remain fully closed. [CA] Replace latch and/or ensure door to walk-in-cooler is able to remain closed at all times.

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: Found leak at connecting faucet at warewash sink when water knob is turned on. [CA] Repair leak.

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

Inspector Observations: Found toilet tissue stored outside of mounted dispenser for both restroom. [CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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

Inspector Observations: 1. Found electrical plug under 1-compartment sink missing cover. [CA] Provide cover for electrical out to prevent the entrance and harborage of vermin.
2. Found hole in wall underneath 3-compartment sink where wooden board was used to potential cover gaps where drain pipe is connected. [CA] Seal all holes, gaps and crevices to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food in good condition, safe, unadulterated.

OFFICIAL INSPECTION REPORT

Facility FA0205443 - JACK IN THE BOX #407	Site Address 1075 WILLOW ST, SAN JOSE, CA 95125	Inspection Date 10/13/2025
Program PR0301373 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name GOLDEN STATE JACK, INC.	Inspection Time 11:10 - 12:10

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp	120.00 Fahrenheit	
curly fries	1 door reach in freezer	2.20 Fahrenheit	
chicken tenders	hot inserts	178.00 Fahrenheit	
hash browns	hot inserts	136.00 Fahrenheit	
beverage	2 door reach in	32.00 Fahrenheit	
sliced tomato	walk-in	39.00 Fahrenheit	
vanilla	soft serve	39.00 Fahrenheit	
shell eggs	1 door reach in	35.00 Fahrenheit	
tacos	1 door reach in	38.00 Fahrenheit	
chicken nuggets	1 door reach in freezer	-1.30 Fahrenheit	
chicken tenders	walk-in	41.00 Fahrenheit	
patty	1 door reach in freezer	3.50 Fahrenheit	
orange juice	1 door reach in	35.00 Fahrenheit	
sliced ham	1 door cold top	52.00 Fahrenheit	PHFs under TPHC. Sticker with time observed.
egg	hot inserts	167.00 Fahrenheit	
sliced cheddar/american cheese	1 door cold top	0.00 Fahrenheit	between 67F - 69F, PHFs under time as a public health control (TPHC). Sticker with time observed.
sliced tomato	1 door cold top	70.00 Fahrenheit	PHFs under TPHC. Sticker with time observed.
fries	2 door reach in	37.00 Fahrenheit	
warm water	handsink (prep & 2RR)	100.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
chicken tenders	walk-in-freezer	10.70 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 **10/27/2025**. 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

Xok and

Received By: Yohana Rodrigo
Team Leader
Signed On: October 13, 2025