

# 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 FA0200097 - JACK IN THE BOX #412		Site Address 1450 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 12/30/2019	
Program PR0300224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name JB RESTAURANT INC		Inspection Time 11:00 - 12:50
Inspected By LOC TRAN	Inspection Type ROUTINE INSPECTION		Consent By MIREYA	FSC ROSALBA VELAZQUEZ 08/12/23	

Placard Color & Score
<b>GREEN</b>
<b>89</b>

RISK FACTORS AND INTERVENTIO	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						S
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						
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 PRACTICE	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	X	
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	X	
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	X	
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: MEASURED THE PREP-COOKED CHICKEN (FROM HERMETICALLY SEALED CONTAINER) FROM THE DEEP FRYER BETWEEN 95F-140F BEFORE BEING PLACED IN HOT HOLDING. [CA] RTE food from commercially processed, hermetically sealed container may be reheated to >135°F for hot holding.**

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: FOUND A MICROWAVE WITH ITS BLUE PACKAGING FILM. [CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. REMOVE THE BLUE PACKAGING FILM.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: FOUND THE THERMOMETER IN THE BACK OF ONE OF THE FRIG UNITS. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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

**Inspector Observations: REPEAT VIOLATION: OBSERVED A STRONG SEWAGE ODOR IN BOTH RESTROOMS. [CA] ELIMINATE ANY SEWAGE GAS ODOR AND KEEP TOILET FACILITIES IN GOOD REPAIR.**

**FOUND ONE OF THE DOORS WITH A SHELF-CLOSING ARM NOT SELF-CLOSING. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: FOUND RESTROOMS WITH NO EMPLOYEE HANDWASHING SIGNS. [CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
BEEF PATTIES	HOT HOLDING	170.00 Fahrenheit	
QUAT	QUAT DISPENSER, 3 COMP SINK	200.00 PPM	
BEEF PATTIES	HOT HOLDING	177.00 Fahrenheit	
REHEATED HOMESTYLE CHICKEN	WIRED BASKET AT DEEP FRYER	96.00 Fahrenheit	
COOLED HOT TEA	WALKIN FRIG	41.00 Fahrenheit	
CHICKEN NUGGETS	HOT HOLDING	160.00 Fahrenheit	
WARM WATER	RESTROOM HANDSINK	100.00 Fahrenheit	
CHEESE	WALKIN FRIG	41.00 Fahrenheit	
CHICKEN PATTIES	HOT HOLDING	155.00 Fahrenheit	
AMBIENT AIR	UNDERCOUNTER FRIG	41.00 Fahrenheit	
HOT WATER	3 COMP SINK	120.00 Fahrenheit	
HOMESTYLE CHICKEN	HOT HOLDING	135.00 Fahrenheit	

### Overall Comments:

**THE PRE-COOKED HOMESTYLE CHICKEN IS HELD IN FREEZER AT 15F AND DEEP FRIED FOR 4 MINUTES AND THE INTERNAL TEMPERATURE IS ABOUT 96F AND CLIMBS TO ABOUT 135F-144F IN THE HOT HOLDING UNIT. IS THE INTENT FOR JACK IN THE BOX TO USE ONLY "TIME ONLY AS A PUBLIC HEALTH CONTROL" INDEPENDENT OF THE INTERNAL COOKING TEMPERATURE FOR REHEATING OR ARE THE HOMESTYLE CHICKEN PATTIES MEANT TO REACH 135F OR 165F BEFORE OR**

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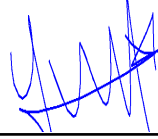
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**WITH THE AID OF THE HOT HOLDING UNIT?**

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 **1/13/2020**. 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: MIREYA

Signed On: December 30, 2019