

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 01/16/2023	
Program PR0305470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name GOLDEN STATE JACKS, INC.		Inspection Time 09:00 - 10:40
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By ARACELI	FSC Juan Soto 01/12/2028		

Placard Color & Score
GREEN
95

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						
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 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	X	
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 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: Clean, wet plastic containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Plastic lids are stored near handwash sink with the lid up. Food contact surface of lids are exposed to splash from handwashing. [CA] Clean equipment and utensils shall be covered or inverted to prevent contamination of the food contact surface. All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tomatoes	reach in cooler - prep sink	35.00 Fahrenheit	
chicken tenders	walk in cooler	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
coffee with milk	counter	58.00 Fahrenheit	prep
hald and half	two door reach in cooler - register	41.00 Fahrenheit	
quat	wiping cloth bucket	200.00 PPM	
scrambled egg	hot hold unit - corner	152.00 Fahrenheit	
fries	reach in freezer	23.00 Fahrenheit	
tomatoes	inserts	62.00 Fahrenheit	on TPHC
hot water	prep sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
egg	grill	172.00 Fahrenheit	
ham	cooler/freezer - near grill	41.00 Fahrenheit	
whipped spread	reach in cooler - drive thru window	40.00 Fahrenheit	
tomatoes	walk in cooler	41.00 Fahrenheit	
cheese	two door reach in cooler - middle	39.00 Fahrenheit	
white cheese	prep cooler	41.00 Fahrenheit	
ranch dressing	two door reach in cooler - register	41.00 Fahrenheit	
sausage patty	hot hold unit - corner	162.00 Fahrenheit	
taco	two door reach in cooler - middle	35.00 Fahrenheit	
cheddar cheese	prep cooler	41.00 Fahrenheit	
chicken teriyaki	walk in cooler	40.00 Fahrenheit	
beef patty	cooler/freezer - near grill	24.00 Fahrenheit	
chicken nugget	hot hold unit - middle	139.00 Fahrenheit	
nuggets	cooler/freezer - near deep fryers	25.00 Fahrenheit	
cheesecake	two door reach in cooler - register	41.00 Fahrenheit	
egg	cooler/freezer - near grill	41.00 Fahrenheit	
chicken patty	walk in freezer	2.50 Fahrenheit	IR
cheese	cooler/freezer - near deep fryers	41.00 Fahrenheit	
ranch	reach in cooler - drive thru window	57.00 Fahrenheit	prep
chicken strips	walk in freezer	2.30 Fahrenheit	IR
beef patty	hot hold unit - corner	167.00 Fahrenheit	
cheese	walk in cooler	40.00 Fahrenheit	
chicken patty	hot hold unit - middle	155.00 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 1/30/2023. 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.

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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

JIS

Received By: Juan Soto
Manager

Signed On: January 16, 2023