

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 FA0200065 - JACK IN THE BOX		Site Address 1301 CAMDEN AV, CAMPBELL, CA 95008		Inspection Date 01/20/2025		Placard Color & Score GREEN 90		
Program PR0300208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SOUTH BAY JACK, INC.		Inspection Time 10:30 - 11:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MARIBEL (M)				FSC Maribel Garcia 9/26/27

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						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		X			N
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0200065 - JACK IN THE BOX		Site Address 1301 CAMDEN AV, CAMPBELL, CA 95008	Inspection Date 01/20/2025
Program PR0300208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name SOUTH BAY JACK, INC.	Inspection Time 10:30 - 11:30
K48	Plan review		
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: Measured 0ppm chlorine for dish machine. Observed facility actively used dish machine. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [SA] Operator directed to use 2-compartment sink for warewash purpose until repairs is made to dish machine.

Minor Violations

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: Observed drain/pipeline for dish machine leaking onto floor. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
yogurt	machine	37.00 Fahrenheit	
beverage	1 door reach in	36.00 Fahrenheit	
ambient	walk-in-freezer	21.60 Fahrenheit	
sliced tomato	cold top	53.00 Fahrenheit	under time as a public health control (TPHC)
sliced tomato	walk-in	40.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
beverage	1 door reach in	37.00 Fahrenheit	
chlorine	dish machine	0.00 PPM	SA- use 2-compartment sink for warewash
hot water	2-comp/1-comp/mop	120.00 Fahrenheit	
chicken	1 door reach in freezer	3.40 Fahrenheit	
patty	1 door reach in freezer	15.60 Fahrenheit	
sliced cheese	2 door reach in	37.00 Fahrenheit	
eggs	warmer	203.00 Fahrenheit	
chicken	warmer	153.00 Fahrenheit	
chicken tenders	1 door upright	39.00 Fahrenheit	
warm water	prep & 2RR	100.00 Fahrenheit	
chicken	walk-in/2 door upright	40.00 Fahrenheit	
egg roll	walk-in/2 door upright	41.00 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 **2/3/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200065 - JACK IN THE BOX	Site Address 1301 CAMDEN AV, CAMPBELL, CA 95008	Inspection Date 01/20/2025
Program PR0300208 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SOUTH BAY JACK, INC.	Inspection Time 10:30 - 11:30

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

MG

Received By: Maribel Garcia
Manager
Signed On: January 20, 2025