

**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> FA0210638 - JACK IN THE BOX #3430		<b>Site Address</b> 697 CURTNER AV, SAN JOSE, CA 95125		<b>Inspection Date</b> 01/05/2023	
<b>Program</b> PR0307302 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			<b>Owner Name</b> GOLDEN STATE JACKS, INC.		<b>Inspection Time</b> 09:30 - 10:15
<b>Inspected By</b> GUILLERMO VAZQUEZ	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> KARINA M.			

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/03/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Compliance of this violation has been verified on: 01/05/2023**

Cited On: 01/03/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 01/05/2023**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
Milk	Walk in	39.00 Fahrenheit	
Cut tomato	Walk in	39.00 Fahrenheit	

**Overall Comments:**

*This is a follow up inspection to verify that all major violations mentioned on 1/3/23 inspection report have been addressed. All major violations have been found within compliance:*

*- K07: Proper hot and cold holding temperatures. All cold holding temperatures are below 41°F. See measured observations. Talked to Manager about salsa (ketchup) being left out.*

*- K08: Time as a public health control; procedures & records. Reviewed time markers on PHF and are accurate. Talked to manger about changing labels every 4-hours.*

*Continue to work on all other violations mentioned on 1/3/23 inspection report. Violations have been addressed.*

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 **1/19/2023**. 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



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**Received By:** Karina M.  
Manager

**Signed On:** January 05, 2023