

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 FA0201963 - JACK IN THE BOX		Site Address 15771 LOS GATOS BL, LOS GATOS, CA 95032		Inspection Date 08/04/2023	
Program PR0301020 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name FLORES, MICHAEL		Inspection Time 16:15 - 17:00
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By ERICKA AND JAVIER	FSC		

Placard Color & Score GREEN 84

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						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 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		
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

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

Inspector Observations: Measured various foods inside walk in cooler, such as liquid eggs, ham, cheese between 54-56F. Other foods such as sliced tomatoes, and salsa measured 45F. The chicken that was previously outside of unit measured 55F

[CA] - Maintain cold potentially hazardous foods at 41F or below.

[COS] - Doors were closed, temperature of unit dropped to 48F and food temperatures dropped as well.

Minor Violations

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

Inspector Observations: Observed container for ice stored on handwash sink by drive thru window

[CA] - Ensure all handwash sinks are accessible at all times

[COS] - Container moved to proper location

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found multiple flies (counted about 10 circling in one area) in dining area.

[CA] - Eliminate all flies from the facility

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: Ambient temperature to walk in cooler measured at 56F. Observed torn gaskets and air gaps around large door to this unit. An employee stated the door was left open for 5 minutes. Observed inside door to freezer open.

Observed temperature logs taken today and 7/31, all documented temperatures indicated this unit measured 36F or below. All doors were closed and after about 30 minutes, temperature dropped to 48F.

[CA] - Refrigeration units shall maintain 41F or below.

Follow-up By
08/18/2023

FOLLOW UP INSPECTION REQUIRED

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-comp	180.00 Fahrenheit	
cooked chicken	walk in cooler	48.00 Fahrenheit	
cooked sausage patty	just cooked	180.00 Fahrenheit	
sausage patty	reach in freezer	18.00 Fahrenheit	
breaded chicken	walk in cooler	56.00 Fahrenheit	observed stored outside unit when entered the facility
quat sanitizer	bucket	200.00 PPM	
sliced tomatoes	walk in cooler	45.00 Fahrenheit	
cooked eggs	off the griddle	186.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION WILL TAKE PLACE ON 8/18/2023, UNLESS OTHERWISE RESCHEDULED


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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 **8/18/2023**. 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.

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: JAVIER MENDIOLA
STORE MANAGER

Signed On: August 04, 2023