

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 01/22/2026
Program PR0300224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name JB RESTAURANT INC	Inspection Time 10:30 - 11:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By SARJEET	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/21/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 01/22/2026

Minor Violations

Cited On: 01/21/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/22/2026

Cited On: 01/22/2026

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:

The two toilets leak from the column when flushing.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Handwash Sinks	100.00 Fahrenheit	
Water	Mop Sink	120.00 Fahrenheit	
Water	Prep Sink	120.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after the facility was closed due to a sewage back up/overflow.

Observations:

K21: Hot water was measured above 120F at the three compartment sink, prep sink, and mop sink.

K22: No sewage back up/overflow was observed. All sinks were left running and toilets were flushed.

K41: The two toilets leak from the column when flushing.

Facility is okay to reopen. Ensure to dry all flooring and sanitize any remaining affected areas.

FACILITY RE-OPENED / PERMIT REINSTATED

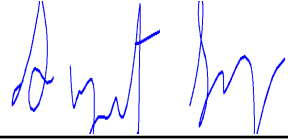
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/5/2026**. 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



Received By: Sarjeet
Owner

Signed On: January 22, 2026