

# 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><br>FA0212841 - JACK IN THE BOX #423                              |  | <b>Site Address</b><br>911 EL CAMINO REAL, SANTA CLARA, CA 95050 |                                              | <b>Inspection Date</b><br>06/04/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |                                        |
| <b>Program</b><br>PR0300364 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 |  |                                                                  | <b>Owner Name</b><br>GOLDEN STATE JACK, INC. |                                      | <b>Inspection Time</b><br>14:55 - 16:10 |                                                                                                                                                                |  |                                        |
| <b>Inspected By</b><br>KATHY VO                                                  |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                                              | <b>Consent By</b><br>KAROL           |                                         |                                                                                                                                                                |  | <b>FSC</b> Karol Herrera<br>03/31/2030 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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                                |     | X   |
| 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 |     | X   |
| 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:** *In the 2-door upright cooler, measured cheese at 58F. Per employee, cheese was moved into the upright cooler less than 20 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Cheese was relocated to the walk-in cooler to facilitate rapid cooling.*

### Minor Violations

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

**Inspector Observations:** *In the restroom, measured the maximum water temperature of the handwash sink at 75F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

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:** *1) Measured the ambient temperature inside the 2-door upright cooler at 60F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until unit is repaired.*

*2) Observed counters under the cook line are lined with cardboard. Parts of the cardboard are soiled. [CA] Discontinue the use of cardboard boxes to line shelves. Use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *Observed excessive accumulation of grease on the ventilation hood over cook line. [CA] Ventilation hood filters shall be maintained clean and in good repair.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *1) Observed several gaps in the ceiling due to misaligned or missing panels, including over the soda machine in the front, the area nearby janitorial sink, and in the back storage area. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

*2) Observed storage of unused equipment in the facility, including broken ice machine. [CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

| Item                           | Location                 | Measurement       | Comments                   |
|--------------------------------|--------------------------|-------------------|----------------------------|
| water                          | preparation sink         | 120.00 Fahrenheit |                            |
| curly fries                    | fry warmer               | 140.00 Fahrenheit |                            |
| ambient                        | 2-door upright cooler    | 60.00 Fahrenheit  |                            |
| cut tomato                     | walk-in cooler           | 40.00 Fahrenheit  |                            |
| water                          | handwash sink (restroom) | 75.00 Fahrenheit  |                            |
| cut tomato                     | preparation inserts      | 60.00 Fahrenheit  | TPHC                       |
| sanitizer (quaternary ammonia) | bucket                   | 200.00 Fahrenheit |                            |
| burger patty                   | hot holding shelf        | 143.00 Fahrenheit |                            |
| water                          | handwash sink            | 100.00 Fahrenheit |                            |
| cheese                         | 2-door upright cooler    | 58.00 Fahrenheit  |                            |
| water                          | 3-compartment sink       | 120.00 Fahrenheit |                            |
| burger patty                   | grill                    | 178.00 Fahrenheit | Final cooking temperature. |
| ambient                        | walk-in freezer          | 8.00 Fahrenheit   |                            |

## Overall Comments:

**Observed facility is displaying a CDFA Dairy License from 2023. Ensure all posted licenses and permits are up to date.**

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 **6/18/2026**. 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.

## 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: Karol Herrera  
Manager

Signed On: June 04, 2026