

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 11/10/2022 | |
| Program PR0300224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | | | Owner Name JB RESTAURANT INC | | Inspection Time 13:15 - 14:30 |
| Inspected By JOSEPH SCOTT | | Inspection Type ROUTINE INSPECTION | | Consent By MIREYA CAMACHO | |
| | | | | FSC MIREYA CAMACHO 11/24/2025 | |

Placard Color & Score
GREEN
96

| 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 | | | | | | |
| 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 | | | | | | S |
| 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 | | | | | | N |
| 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 | | X |
| K46 | No unapproved private home/living/sleeping quarters | | |
| K47 | Signs posted; last inspection report available | | |

OFFICIAL INSPECTION REPORT

| | | |
|---|--|----------------------------------|
| Facility FA0200097 - JACK IN THE BOX #412 | Site Address 1450 W CAMPBELL AV, CAMPBELL, CA 95008 | Inspection Date 11/10/2022 |
| Program PR0300224 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13 | Owner Name JB RESTAURANT INC | Inspection Time 13:15 - 14:30 |
| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

No major violations were observed during this inspection.

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: SLOW DRAIN UNDER THE COOK LINE HAND WASH BASIN FLOOR SINK [CA] REPAIR.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: WET FLOORING IN KITCHEN AREAS [CA] KEEP ALL FLOORS CLEAN AND DRY.

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.

Measured Observations

| Item | Location | Measurement | Comments |
|----------------------------|---|-------------------|-----------------|
| JALAPENO PEPPERS | WALK IN FREEZER | 11.00 Fahrenheit | |
| COOKED HAMBURGER PATTIES | HOT HOLDING TRAYS | 179.00 Fahrenheit | |
| WHOLE SHELL EGGS | WALK IN REFRIGERATOR | 39.00 Fahrenheit | |
| WARM WATER | HAND WASH SINK FAUCETS | 100.00 Fahrenheit | |
| QUAT SANITIZER | WIPING TOWEL CONTAINERS | 200.00 PPM | |
| COOKED/FRIED SPICY CHICKEN | HOT HOLDING TRAYS | 184.00 Fahrenheit | |
| CHLORINE SANITIZING RINSE | UNDER COUNTER MECHANICAL WAREWASHING MACHINE | 100.00 PPM | REDUCE TO 50PPM |
| WARM WATER | 3 COMPARTMENT SINK FAUCET | 120.00 Fahrenheit | |
| SAUSAGE PATTIES | REACH IN FREEZER UNIT | 5.80 Fahrenheit | |
| MILK | 1 DOOR UNDERCOUNTER REFRIGERATOR | 34.00 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 **11/24/2022**. 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: MIREYA CAMACHO
MANAGER

Signed On: November 10, 2022