



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                            |                                 |  |  |
|--|----------------------------|---------------------------------|--|--|
| FACILITY NAME<br><b>JACK IN THE BOX #177</b>                           |                            | DATE<br><b>10/22/2015</b>       | REINSPECTION DATE<br><b>11/05/2015</b>   | PERMIT EXPIRATION<br><b>12/31/2015</b> |
| LOCATION<br><b>1605 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b>        |                            |                                 | INSPECTOR<br><b>Aleasha Reed</b>   |  |
| MAILING ADDRESS<br><b>1605 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b> |                            |                                 | IDENTIFIER: None   |  |
| TIME IN<br><b>11:22 AM</b>   | TIME OUT<br><b>2:19 PM</b> | FACILITY ID<br><b>FA0008348</b> | RELATED ID<br><b>PR0009761</b>   | PE<br><b>1621</b>                      |
|  |                            |                                 | SERVICE: 001 - Inspection - Routine<br>RESULT: 05 - Corrective Action / Follow up Required<br>ACTION: 03 - Reinspection Required |  |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

B  
**SCORE 85**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE                               |     | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In   | N/O |     |     | ⊗   |
| 1. Demonstration of knowledge; food safety certification |     |     |     |     |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES                     |     |     |     |     |
| In   |     |     | 4   |     |
| 2. Communicable disease; reporting, restrictions & excl  |     |     |     |     |
| In   | N/O |     |     | 2   |
| 3. No discharge from eyes, nose, and mouth               |     |     |     |     |
| In   | N/O |     |     | 2   |
| 4. Proper eating, tasting, drinking or tobacco use       |     |     |     |     |
| PREVENTING CONTAMINATION BY HANDS                        |     |     |     |     |
| In   | N/O | +   | ⊗   | 2   |
| 5. Hands clean and properly washed; gloves used prop     |     |     |     |     |
| In   |     |     |     | ⊗   |
| 6. Adequate handwashing facilities supplied & accessib   |     |     |     |     |
| TIME AND TEMPERATURE RELATIONSHIPS                       |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 7. Proper hot and cold holding temperatures              |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 8. Time as a public health control; procedures & record  |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 9. Proper cooling methods                                |     |     |     |     |
| In   | N/O | N/A | 4   |     |
| 10. Proper cooking time & temperatures                   |     |     |     |     |
| In   | N/O | N/A | 4   |     |
| 11. Proper reheating procedures for hot holding          |     |     |     |     |
| PROTECTION FROM CONTAMINATION                            |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 12. Returned and reserve of food                         |     |     |     |     |
| In   |     |     | 4   | 2   |
| 13. Food in good condition, safe and unadulterated       |     |     |     |     |
| In   | N/O | N/A | 4   | ⊗   |
| 14. Food contact surfaces: clean and sanitized           |     |     |     |     |

| FOOD FROM APPROVED SOURCES   |     | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In   |     |     | 4   |     |
| 15. Food obtained from approved source   |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 16. Compliance with shell stock tags, condition, display                                     |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 17. Compliance with Gulf Oyster Regulations  |     |     |     |     |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |     |     |     |
| In   |     | N/A |     | 2   |
| 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     |     |     |
| CONSUMER ADVISORY  |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 19. Consumer advisory provided for raw or undercooked foods                                  |     |     |     |     |
| HIGHLY SUSCEPTIBLE POPULATIONS   |     |     |     |     |
| In   |     | N/A | 4   |     |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     |     |     |     |
| WATER/HOT WATER  |     |     |     |     |
| In   |     |     | 4   | ⊗   |
| 21. Hot and cold water available   |     |     |     |     |
| LIQUID WASTE DISPOSAL  |     |     |     |     |
| In   |     |     | 4   | 2   |
| 22. Sewage and wastewater properly disposed  |     |     |     |     |
| VERMIN   |     |     |     |     |
| In   |     |     | 4   | 2   |
| 23. No rodents, insects, birds, or animals   |     |     |     |     |

| SUPERVISION   | OUT |
|---|-----|
| 24. Person in charge present and performs duties      | 1   |
| PERSONAL CLEANLINESS                                  |     |
| 25. Personal cleanliness and hair restraints          | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS                      |     |
| 26. Approved thawing methods used, frozen food        | 1   |
| 27. Food separated and protected                      | 1   |
| 28. Washing fruits and vegetables                     | 1   |
| 29. Toxic substances properly identified, stored, use | 1   |
| FOOD STORAGE/DISPLAY/SERVICE                          |     |
| 30. Food storage; food storage containers identified  | 1   |
| 31. Consumer self-service                             | 1   |
| 32. Food properly labeled & honestly presented        | 1   |

| EQUIPMENT/UTENSILS/LINENS                                    | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean                           | 1   |
| 34. Warewashing facilities: installed, maintained, used      | 1   |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1   |
| 36. Equipment, utensils and linens: storage and use          | 1   |
| 37. Vending machines   | 1   |
| 38. Adequate ventilation and lighting; designated area       | ⊗   |
| 39. Thermometers provided and accurate                       | 1   |
| 40. Wiping cloths: properly used and stored                  | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: proper backflow devices                        | 1   |
| 42. Garbage and refuse properly disposed; facilities m       | 1   |
| 43. Toilet facilities: properly constructed, supplied, clea  | 1   |
| 44. Premises; personal/cleaning items; vermin-proofin        | 1   |

| PERMANENT FOOD FACILITIES                                | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1   |
| 46. No unapproved private homes/living or sleeping qu    | 1   |
| SIGNS REQUIREMENTS                                       |     |
| 47. Signs posted; last inspection report available       | 1   |
| 48. Food handler cards                                   | ⊗   |
| COMPLIANCE & ENFORCEMENT                                 |     |
| 49. Permits Available                                    |     |
| 50. Restrooms Required                                   |     |
| 51. Plan Review  |     |
| 52. VC&D   |     |
| 53. Impoundment  |     |
| 54. Permit Suspension                                    |     |



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| LOCATION<br><b>1605 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b> | INSPECTOR<br><b>Aleasha Reed</b> |

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 10/22/2015  
 Violation Reference -

**Inspector Comments:** Observed employee at cook line write in a notebook with gloves on and continued to cook food without washing hands and changing gloves in between tasks.

Employees shall wash hands in the following instances:

1. Immediately before food preparation
2. After touching human body parts such as face, nose, mouth etc.
3. After using the restroom
4. After handling any animal in the food facility
5. After coughing, sneezing, eating or drinking
6. After handling soiled equipment or utensils
7. During food preparation as often as necessary and to prevent cross contamination
8. When switching from handling raw food to ready to eat food.
9. Before putting on gloves
10. Before serving food or handling clean tableware or utensils
11. After engaging in other activities that would contaminate hands

Corrected on site. Food employee immediately removed gloves and washed hands.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance  
 Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** Observed employee at cook line unable to demonstrate knowledge of minimum cooking and holding temperatures.

Ensure all food handling employees are able to demonstrate knowledge pertaining to their assigned tasks.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance  
 Violation Reference -

**Inspector Comments:** Observed plastic container and syrup pump in the hand washing sink by the drive thru window. Observed hand air dryer not working in the men's restroom.

Ensure all hand washing sinks are kept clean and accessible and that dispensers and equipment are maintained in good condition. Repair/replace hand air dryer in the men's restroom.

Observed no splash guard between the hand washing sink and the food preparation table in rear preparation area.

Ensure to provide or install a splash guard that is at least 6 inches tall between the hand washing sink and food preparation table OR to move the food preparation table at least 24 inches away from the hand washing sink to prevent contamination during hand washing.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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[www.SBCounty.gov](http://www.SBCounty.gov)

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#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified  | <b>Inspector Comments:</b> Observed dirty soda nozzles in the customer service and drive thru areas.<br><br>Ensure to clean soda nozzles as often as necessary to prevent build up of mold and slime. |
|                           | Not In Compliance<br>Violation Reference - HSC - 113984(e), 114097, 114099 |   |

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

#### 21. HOT AND COLD WATER AVAILABLE

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified   | <b>Inspector Comments:</b> Observed water at 92F at hand washing sink in the women's restroom.<br><br>Ensure all hand washing sinks are supplied with water at a minimum temperature of 100F. |
|                           | Not In Compliance<br>Violation Reference - HSC - 113953(c), 114099.2(b) |   |

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

#### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified                                     | <b>Inspector Comments:</b> Observed vent hood filters placed horizontally in the fryer area.<br><br>Ensure vent hood filters are placed vertically for adequate ventilation. |
|                           | Not In Compliance<br>Violation Reference - HSC - 114149, 114149.1 |  |

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

#### 48. FOOD HANDLER CERTIFICATION

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified                             | <b>Inspector Comments:</b> Observed 3 food employees without a food handler card.<br><br>Ensure food employees acquire a San Bernardino County food worker card within 14 days. |
|                           | Not In Compliance<br>Violation Reference - SBCC - 33.0409 |   |

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### Overall Inspection Comments

B letter grade posted. Do not remove, relocate or obstruct view of the letter grade card or fines and legal action may be taken.

Food handler card form, HELP program referral and re-score form was provided.

#### Signature(s) of Acknowledgement



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A handwritten signature in blue ink that reads "Yadden Felix".

NAME: Yadden Felix  
TITLE: Manager