



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME JACK IN THE BOX 3282				DATE 7/30/2014	SIGNATURE <i>[Signature]</i>	
LOCATION 13137 MAIN ST, HESPERIA, CA 92345				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 13137 MAIN ST, HESPERIA, CA 92345				REHS Dawn LaFlower		
FA # FA0000509	PR # Not Specified	SR # Not Specified	CO # CO0048346	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 3:41 PM	TIME OUT 4:54 PM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 01 - NO FURTHER ACTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC**

Inspector Comments: Environmental Health has received a confirmed Foodborne Illness case of E. Coli. This facility was one of the listed food facilities in which the individual had eaten at. Individual ate tacos on 7/19/14 and became ill with the E. Coli symptoms on 7/22/14.

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

Overall Inspection Comments



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Discussed complaint with manager on duty. Facility has not received any other complaints, or has been notified of any foodborne illness complaints from the corporate office.

It is the procedure of Jack in the Box to stage an employee at each prep station to prevent any cross contamination from raw meats to ready to eat food. Tacos are commercially prepared with cooked beef and transported frozen from the processor to each facility. Tacos are defrosted and held defrosted in refrigerator for a maximum of 5 days prior to being deep fried at 350 degrees or above for 1 minute. Any tacos defrosted after 5 days which are not served are discarded. Observed no expired tacos in prep refrigerator. Tacos observed cooked to an internal temperature of 199 degrees.

Facility has not had any changes in food suppliers, food processing procedures, or has modified food ingredients.

No employees have been ill or have reported to work ill.

Facility has not had experience any failures in their equipment with the exception of the guest service under counter refrigerator which stores orange juice, milk, and ranch dressings which became non-functioning on 7/27/14. No reports of power and water failure, or wastewater or sewage overflows.

Observed employees and manager able to demonstrate knowledge in food safety and their assigned tasks.

Handwashing is conducted routinely and between tasks. Observed proper handwashing procedures being conducted, and all handwash sinks maintained with handwash supplies.

Observed hot water exceeding 125 degrees throughout facility. Automatic warewash machine in proper working condition with a hot water temperature of 122 degrees and chlorine sanitizer measuring between 50 and 100 ppm.

Observed separate sanitizer containers being used for each cooking station. Sanitizer levels observed at 200 ppm, and are maintained under time control and changed minimally every 2 hours.

Reviewed the facility Daily Communication and HACCP Logs for the month of July to observe daily operational requirements as per the company HACCP Plan. All hamburger patties were cooked to a internal temperature ranging from 170 degrees to 205 degrees.

Time is observed being utilized for potentially hazardous foods as per the company HACCP Plan.

Thermometers observed in proper working condition.

Unable to verify foodborne illness complaint at this time.
Complaint closed.

Photo Attachments:
No Photo Attachments