



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>JACK IN THE BOX 5345</b>				DATE <b>10/17/2014</b>	SIGNATURE	
LOCATION <b>2710 RIVERSIDE DR, ONTARIO, CA 91761</b>				REINSPECTION DATE <b>10/31/2014</b>	PERMIT EXPIRATION <b>7/31/2015</b>	
MAILING ADDRESS <b>1551 E 4TH ST, ONTARIO CA 91764</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Veronica Martinez</b>		
FA # <b>FA0013556</b>	PR # <b>PR0017948</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>Food</b>	
TIME IN <b>2:50 AM</b>	TIME OUT <b>4:13 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine	
				RESULT: 05 - Corrective Action / Follow up Required		
				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. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 94**

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

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

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	<span style="color: red;">⊗</span> OUT
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span> OUT
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	1
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 worker cards	<span style="color: red;">⊗</span> OUT
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed paper towels unavailable in towel dispenser of handwashing station at cook's line. Corrected on site. Ensure all handwashing sinks are adequately supplied and maintained.
	Not In Compliance	

**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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed fan guards in walk in refrigerator with an accumulation of debris. Clean and maintain. Observed area between soda fountain and tea/coffee brewer with accumulation of food debris. Clean and maintain. Observed floor beneath movable rack across from french frying station with accumulation of debris. Clean and maintain. Observed floor sinks with accumulation of mold and food debris. Clean and maintain. Observed automatic dishwasher with accumulation of mold and food debris inside of door along side channeling.
	Not In Compliance	

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed automatic dishwasher unable to properly sanitize, with sanitizer level measuring 0ppm chlorine. Repair or replace and ensure dishes are manually sanitized with an approved sanitizer: 100ppm-200ppm chlorine for 30 seconds or 200ppm-300ppm quaternary ammonia for 60 seconds.
	Not In Compliance	

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 2 expired food worker cards and 2 missing food worker cards for new employees. Ensure employees obtain valid San Bernardino County Food Handler's Cards within 14 days. Fax information to (909)948-5069 to avoid billed reinspection.
	Not In Compliance	

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" 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**



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Letter grade "A" posted

Observed 2 expired food worker cards and 2 missing food worker cards for new employees. Ensure employees obtain valid San Bernardino County Food Handler's Cards within 14 days. Fax information to (909)948-5069 to avoid billed reinspection.

Food Worker Certification handout left with operator.