



**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<br><b>JACK IN THE BOX 361</b>                        |                      |                         |      | DATE<br>12/10/2014  | SIGNATURE<br><i>[Signature]</i>                     |  |
| LOCATION<br>14618 7TH ST, VICTORVILLE, CA 92392                    |                      |                         |      | REINSPECTION DATE<br>12/24/2014   | PERMIT EXPIRATION<br>4/30/2015                      |  |
| MAILING ADDRESS<br>14173 GREEN TREE BL STE J, VICTORVILLE CA 92395 |                      |                         |      | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT<br>REHS<br><b>Veronica Vazquez</b> |   |  |
| FA #<br>FA0009173  | PR #<br>PR0005817    | SR #                    | CO # | PE<br>1621  | PROGRAM IDENTIFIER: None                            |  |
| TIME IN<br>11:01 AM  | TIME OUT<br>12:23 PM | CONTACT<br>Not Captured |      |   | 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 90**

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;">In</span> | N/O                                   | 1. Demonstration of knowledge; food safety certification |     |     | 2                                  |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |                                       |  |     |     |                                    |
| <span style="color: green;">In</span> |                                       | 2. Communicable disease; reporting, restrictions & excl  |     | 4   |                                    |
| <span style="color: green;">In</span> | N/O                                   | 3. No discharge from eyes, nose, and mouth               |     |     | 2                                  |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | 4. Proper eating, tasting, drinking or tobacco use       |     |     | 2                                  |
| PREVENTING CONTAMINATION BY HANDS     |                                       |  |     |     |                                    |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | 5. Hands clean and properly washed; gloves used prop     |     | 4   | 2                                  |
| <span style="color: green;">In</span> |                                       | 6. Adequate handwashing facilities supplied & accessib   |     |     | <span style="color: red;">⊗</span> |
| TIME AND TEMPERATURE RELATIONSHIPS    |                                       |  |     |     |                                    |
| <span style="color: green;">In</span> | N/O                                   | N/A  |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O                                   | N/A  |     | 4   | 2                                  |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O                                   | N/A  |     | 4   |                                    |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  |     | 4   |                                    |
| PROTECTION FROM CONTAMINATION         |                                       |  |     |     |                                    |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  |     |     | 2                                  |
| <span style="color: green;">In</span> |                                       | 13. Food in good condition, safe and unadulterated       |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O                                   | N/A  |     | 4   | <span style="color: red;">⊗</span> |

| FOOD FROM APPROVED SOURCES            |     |   | COS | MAJ | OUT |
|---------------------------------------|-----|---|-----|-----|-----|
| <span style="color: green;">In</span> |     | 15. Food obtained from approved source      |     | 4   |     |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>       |     |     | 2   |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>       |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES  |     |   |     |     |     |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span>       |     |     | 2   |
| CONSUMER ADVISORY                     |     |   |     |     |     |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>       |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS        |     |   |     |     |     |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span>       |     | 4   |     |
| WATER/HOT WATER                       |     |   |     |     |     |
| <span style="color: green;">In</span> |     | 21. Hot and cold water available            |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                 |     |   |     |     |     |
| <span style="color: green;">In</span> |     | 22. Sewage and wastewater properly disposed |     | 4   | 2   |
| VERMIN                                |     |   |     |     |     |
| <span style="color: green;">In</span> |     | 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> |
| 34. Warewashing facilities: installed, maintained, used      | 1                                  |
| 35. Equipment/Utensils approved; installed; clean; good repa | <span style="color: red;">⊗</span> |
| 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                  | <span style="color: red;">⊗</span> |
| PHYSICAL FACILITIES  |                                    |
| 41. Plumbing: proper backflow devices                        | 1                                  |
| 42. Garbage and refuse properly disposed; facilities m       | 1                                  |
| 43. Toilet facilities: properly constructed, supplied, clea  | <span style="color: red;">⊗</span> |
| 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> |
| 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><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Repair/replace automatic paper towel dispenser in hand wash sink.            |
|                           | Not In Compliance             | Observed paper towel dispenser not operating. Manager repaired automatic paper towel dispenser on site. |

**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)

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

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Clean and sanitize tomato slicer. Observed slicer with dried tomato debris. |
|                           | Not In Compliance             | Operator washed and sanitized slicer.  |

**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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Clean hood of dust debris. Observed hood above fries with excess dust debris on sides of hood. |
|                           | Not In Compliance             |   |

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

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Replace broken plastic handle for cookie crumbs. Observed broken handle on plastic scoop stored inside box of cookie crumbs. |
|                           | Not In Compliance             | Operator discarded broken scoop.  |

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Store wet wiping towel in approved sanitizer solution. Observed one soiled damp towel below prep table by grill. |
|                           | Not In Compliance             |   |

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Store toilet tissue inside dispenser for men's restroom. Observed toilet tissue out of dispenser in men's restroom. |
|                           | Not In Compliance             |  |

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**48. FOOD WORKER CERTIFICATION**

|                    |                               |  |
|--------------------|-------------------------------|--|
| POINTS<br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Obtain San Bernardino county food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323.<br>Observed one employee without San Bernardino food worker card.<br>A charged inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days. |
|                    | 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**

Posted "A" card.

Maintain copy of last inspection report on site. Operator states report was not received.

Left food handler card information.

Call Veronica Vazquez at (800) 442-2283 with any questions