



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #3585		REINSPECTION DATE Not Specified	INSPECTOR Kathryn Gutierrez	DATE 6/25/2020
LOCATION 1199 N MT VERNON AV, COLTON, CA 92324		PERMIT EXPIRATION 1/31/2021	IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	
TIME IN 3:30 PM	TIME OUT 3:45 PM	FACILITY ID FA0011496	RELATED ID PR0001826	PE 1621

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

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 inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Operator contacted inspector from San Bernardino County Environmental Health Services for re-opening due to closure that occurred as a result of lack of hot water.

Observation(s):

- Measured hot water in the following sinks: 3-compartment sink, mop sink, and hand wash sink located next to the walk in at 120 F, preparation sink at 122 F, remainder of hand wash sinks at 116-117 F.

- New thermo couple installed at the heater (as per heater maintenance, the thermocouple stopped working and caused a lack of hot water at the facility).

Conclusion(s):

- Hot water of 100 F + restored from all faucets.
- Permit re-instated. Facility may re-open.
- Ensure hot water remains as follows:

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F Facility in general**
- 120F at prep sink and janitorial sink
- 100F at hand sink or ware washing sink
- 100F while hand washing
- 100F during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Note: Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Description: The health permit to operate is hereby reinstated and facility may open.

Overall Inspection Comments

No summary comments have been made for this inspection.

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Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Elena Sanchez
TITLE: manager



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Total # of Images: 0