



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #3326			REINSPECTION DATE Not Specified	INSPECTOR Michelle Saltis	DATE 9/17/2015
LOCATION 20168 HWY 18 , APPLE VALLEY, CA 92307			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:01 PM	TIME OUT 3:30 PM	FACILITY ID FA0001816	RELATED ID CO0052226	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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

Reference - HSC

Inspector Comments:

Environmental Health received a complaint stating that on 9/16/15 the requester became ill after consuming a Portobello mushroom burger, fries, and a drink.

Observations as follows:

Explained nature of complaint to manager on site at time of inspection.

Question manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

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

Facility has not experience any failures in equipment, power, water or had any waste water or sewage overflows.

Observed hot water exceeding 130F degrees throughout the facility.

Observed employees able to demonstrate knowledge in proper cooking temperatures, hot and cold holding temperatures, proper cooling procedures, proper reheating, proper sanitizing and warewashing procedures.

Maintain quaternary ammonia sanitizer at 200ppm. Observed quaternary ammonia sanitizer at or below 100ppm in sanitizer bucket in kitchen and prep area. Corrected to 200ppm.

Refer to routine inspection conducted on 9/17/15.

Complaint closed.

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Maintain quaternary ammonia sanitizer at 200ppm.

Observed quaternary ammonia sanitizer at or below 100ppm in sanitizer buckets in the kitchen area. All sanitizer containers were corrected to 200ppm.

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)

Overall Inspection Comments

Complaint closed.

Refer to routine inspection conducted on 9/17/15.

Signature(s) of Acknowledgement

NAME: Jesus Meza Chavez

TITLE: asst. manager

Total # of Images: 0