



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #3585		REINSPECTION DATE 7/09/2020		INSPECTOR Kathryn Gutierrez	DATE 6/25/2020
LOCATION 1199 N MT VERNON AV, COLTON, CA 92324				PERMIT EXPIRATION 1/31/2021	IDENTIFIER: None
TIME IN 1:20 PM	TIME OUT 2:13 PM	FACILITY ID FA0011496	RELATED ID PR0001826	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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.

16K995 Permit - Suspension



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

Inspector Comments: On this date, a routine inspection was attempted. At the time of inspection, there was no hot water of 100 F available at the facility.

Observation(s):

- Observed three (3) hand wash sinks in the kitchen, one (1) preparation sink, one (1) three-compartment sink, one (1) mop sink, and two (2) hand wash sinks in the restrooms. Measured hot water at 80 F at the preparation sink, three-compartment sink, two hand wash sinks in the kitchen, and at the hand wash sink in the womens restroom.

Conclusion(s):

- No hot water available at facility.

- Adjust hot water to:

- 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.

- The violation(s) observed today pose an imminent threat to public health and safety. The health permit to operate is hereby suspended and the facility is ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services (EHS). The facility is to remain closed until permission from EHS is given. Closure sign has been posted.

In order to re-instate the health permit, facility must correct the listed violations and contact their inspector for a follow up inspection.

Do not move, hide, or remove the sign. Re-opening the facility without approval from EHS, may result in an hourly billable re-inspection fee. Failure to comply upon re-inspection will result in a billable re-inspection.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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LOCATION 1199 N MT VERNON AV, COLTON, CA 92324	INSPECTOR Kathryn Gutierrez

16C021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Measured hot water at the facility at 80 F.

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

The maximum hot water temperature in the following sinks measured hot at 80 F: preparation sink, three-compartment sink, two hand wash sinks in the kitchen, and at the hand wash sink in the womens restroom.

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.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

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

Total # of Images: 0