



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #194		REINSPECTION DATE Not Specified		INSPECTOR Chris Nwadike	DATE 10/28/2015
LOCATION 495 N D ST, SAN BERNARDINO, CA 92401				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 3:49 PM	TIME OUT 5:28 PM	FACILITY ID FA0010112	RELATED ID CO0052694	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental Health Services received a foodborne illness complaint alleging the following:

Complainant ate a meat lovers burrito purchased from this facility on 10/26/2015 around 10:00 AM and fell ill with sharp abdominal pain, diarrhea, nausea, dizziness, cramps and fever same day around 10:00PM.

Findings: The temperatures of all food items in the walk-in freezer and refrigerator were inspected, and all appeared within their temperature legal limits of 41°F or below.

All foods on hot holding were observed at, or above 135°F.

Meat lovers combo burritos are prepared per order as explained by the Manager.

The components of meat lovers burrito include - frozen sausage observed at 15°F and cooked to 180°F on grill, scrambled eggs observed at 38°F and cooked to 210°F on Grill and sliced bacon which was cooked earlier in the day.

The quaternary ammonia sanitizing solution in buckets were observed between 200ppm and 300ppm.

Cleaning chemicals were properly stored in a separate area.

Facility has hot water and employees were washing their hands properly.

No employees appeared sick during the investigation.

The Manager said that no employees had called in sick or been observed sick in the past 1 month. Manager, also said the following - no similar or other foodborne illness complaint has been received recently; no equipment or food processing failure has been observed; no sewage/wastewater problems noted; no changes in food supplier or in ingredients for breakfast sandwich and processing procedure.

Employees on schedule have current food handlers cards.

Complaint is closed.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: jesse g

TITLE:

Total # of Images: 0