



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #5305		REINSPECTION DATE Not Specified		INSPECTOR Yvette Velasco	DATE 10/22/2015
LOCATION 1141 W LUGONIA AV, REDLANDS, CA 92374				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 11:18 AM	TIME OUT 12:45 PM	FACILITY ID FA0010915	RELATED ID CO0052616	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)

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:** The Division of Environmental Health received a foodborne illness complaint on 10/21/15 regarding the facility. Complainant stated that they ate at the facility on 10/19/15 with two other individuals. Complainant stated that they ate jumbo jacks, the jack spicy chicken sandwich, and tacos from the facility. Complainant stated that they all became ill with symptoms of diarrhea and vomiting three(3) hours later.

The person in charge was aware of the complaint as it had been addressed by the company. Facility did an internal inspection of their units and processes. The person in charge stated that they have not recently had any power outages, no change in supplier, no change in recipes, and no new food workers.

The person in charge stated that they have had mechanical failure with one refrigeration unit two weeks prior.

The following violations were observed during the routine inspection.

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

#### 16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** Observed the cook unable to demonstrate basic knowledge on proper cooking temperatures. Observed an employee who conducts warewashing unable to demonstrate basic knowledge on warewashing procedures. Observed an employee at the cook line unable to demonstrate knowledge regarding proper procedures for holding the cheese at the cook line. Employee first stated that the cheese is held under temperature control and then later stated that the cheese is held under time-as-a-public-health-control procedures. Observed no timer on site during observation of two different types of cheese at 45F-47F and no timers in place for cheese.

Ensure that all employees are aware of basic knowledge on tasks that they are assigned to. Refresh basic knowledge regarding proper warewashing procedures with employees who conduct warewashing. Refresh basic knowledge regarding proper cooking temperatures with cooks. Ensure that employees are aware of proper holding procedures for food that they are handling and that employees are aware of HACCP plan guidelines.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

#### 16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** Observed employee's uncovered beverage at the active cook line.

Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface. Ensure to not eat or drink at an active prep table / cooks' line. Ensure that employees eat/drink only in designated areas where contamination of non-prepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

Corrected on site. Employee beverage was discarded.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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### 16K018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114057

**Inspector Comments:** Observed the following cold holding violation in the cook line reach-in refrigeration unit across from the grill.  
1) Slice swiss cheese at 45F-47F

Observed page 16 of HACCP plan, stored on site, stating that cheese is not to exceed 41F. The HACCP plan states that if the cheese exceeds 41F it is to be discarded.

Ensure to follow conditions of HACCP plan.

**Violation Description:** HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed several flies in the front customer area and in the back cook line area. Observed fly landing on customer. Fly landed on inspector. Observed flies landing on single-use articles (paper liner for customer order). Observed flies coming in from service window. Observed no contamination of food by flies.

Take the necessary steps to eliminate fly infestation. Ensure that facility is free of vermin, by October 27, 2015. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in billable re-inspections.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

### Overall Inspection Comments

A routine inspection was conducted on this date as well. A letter grade "C" was given.

Inspector will follow up on the routine inspection under PR0003335.

### Signature(s) of Acknowledgement

NAME: bertha rodriguez  
TITLE:

Total # of Images: 0