



## CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME <b>JACK IN THE BOX #3177</b>		DATE <b>11/1/2019</b>	REINSPECTION DATE <b>11/15/2019</b>	PERMIT EXPIRATION <b>12/31/2019</b>
LOCATION <b>605 E REDLANDS BL, REDLANDS, CA 92373</b>			INSPECTOR <b>Maria Gomez-Casillas</b>	
MAILING ADDRESS <b>605 E REDLANDS BL, REDLANDS, CA 92373</b>			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN <b>10:21 AM</b>	TIME OUT <b>12:10 PM</b>	FACILITY ID <b>FA0004812</b>	RELATED ID <b>PR0007744</b>	PE <b>1621</b>

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance

**B**

**SCORE 85**

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O			2
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In				4
2. Communicable disease; reporting, restrictions & excl				
○ In	N/O			2
3. No discharge from eyes, nose, and mouth				
○ In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
○ In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O	N/A		4
7. Proper hot and cold holding temperatures				
In	N/O	⊗		4
8. Time as a public health control; procedures & record				
In	⊗	N/A		4
9. Proper cooling methods				
○ In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	⊗	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	⊗	N/A		2
12. Returned and reserve of food				
○ In				4
13. Food in good condition, safe and unadulterated				
○ In	N/O	N/A		4
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In				4
15. Food obtained from approved source				
In	N/O	⊗		2
16. Compliance with shell stock tags, condition, display				
In	N/O	⊗		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		⊗		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	⊗		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		⊗		4
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○ In				4
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In				4
22. Sewage and wastewater properly disposed				
VERMIN				
In		+	⊗	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities; installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗

**Public Health**  
**Environmental Health Services****CAL CODE OFFICIAL INSPECTION REPORT**

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**54. PERMIT SUSPENSION****POINTS****0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** The facility is hereby closed due to vermin infestation, cockroaches. The health permit is hereby suspended.

Do not reopen the facility without the approval of an agent from Environmental Health Services.

Do not remove closure sign.

A supervisory review has been scheduled for November 4th, 2019 at 10:00 AM at the San Bernardino Office.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY****MAJOR****POINTS****4**

Compliance date not specified  
Complied on 11/1/2019  
Violation Reference -

**Inspector Comments:** Observed employee out on gloves without washing her hands first at the deep frying area of the kitchen.

Ensure that hands are washed prior to putting on gloves.

Corrected on site. The employee was instructed to wash her hands before putting on pair of gloves.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS****MAJOR****POINTS****4**

Compliance date not specified  
Complied on 11/1/2019  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed multiple life stages of cockroaches in the following areas of the facility:

- Approximately 30 cockroaches in a box underneath the cleaning supply racks by the 3-compartment sink.
- Approximately 6-10 cockroaches behind the plumbing of the 3-compartment sink.
- On the wall behind the cleaning supply racks
- 1 adult and 1 nymph cockroach by the exit door.
- 1 dead cockroach inside an empty sanitizer bucket by the 3- compartment sink.
- 1 cockroach by the front area of the kitchen behind the front counter

Eliminate vermin included but not limited to cockroaches from the facility. Thoroughly clean and sanitize the areas where vermin was observed.

The facility will be closed due to cockroach infestation.

**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)



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#### 33. NONFOOD-CONTACT SURFACES CLEAN

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** 1. Observed heavy grease build up around the cooking equipment, deep fryers.

Clean and sanitize the areas to prevent harborage of vermin.

2. Observed heavy food debris underneath the shelves of the walk-in refrigerator.

Clean frequently and maintain in a sanitary condition.

3. Observed food debris in the reach-in freezer located next to the deep fryers.

Clean frequently and maintain in a sanitary condition.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

#### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1. Observed a gap in between the grease filters of the exhaust ventilation hood above the flat grill.

Ensure to close the gap and maintain the filters tight fitting to provide proper grease filtration.

2. Observed plumbing caps behind the 3- compartment sink to be loose thus creating a space between the wall and the cap.

Ensure the cap is flush against the wall.

3. Observed a crevice at the mop sink wall and the mop sink.

Caulk and seal the crevice.

4. Observed the ceiling panels to be pushed back thus creating a gap above the walk-in refrigerator.

Repair the ceiling panels.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

#### 41. PLUMBING; PROPER BACKFLOW DEVICES

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** 1. Observed a leak on the handwash sink located next to the 3- compartment sink.

Repair the faucet of the handwash sink.

Note: The cold water was shut off due to the leak. The operator turned on the cold water.

2. Observed a leak at the faucet of the preparation sink.

Repair the leak.

3. Observed the following air gaps to be missing from the draining pipes and the floor sink:

- The draining pipes of the walk-in refrigerator
- The ice machine draining pipes

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114250, 114276

**Inspector Comments:** Observed toilet paper to be stored on the handrail of the restroom.

Ensure to store the toilet paper in a sanitary manner such as the toilet dispenser observed in the restroom.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**48. FOOD HANDLER CERTIFICATION****POINTS****3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed 3 expired food handler card and 3 missing food handler cards at the facility.

Obtain food handler cards within 14 days to avoid a bailable inspection.

A missing food handler card form was provided.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

**Overall Inspection Comments**

Placed closure sign. Removed existing grade card.

Will post letter grade "B" card once the facility has been reopened.

PEP talk was given on this date.

Re-score form will be provided via email.

**Notes:**

1. Hot water: 126 F measured from preparation sink.

2. Sanitizer: Quaternary Ammonium measured 200 ppm in the sanitizer bucket.

**Signature(s) of Acknowledgement**



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A handwritten signature in blue ink, appearing to read "Halabian", with a long horizontal flourish extending to the right.

NAME: Joe Halabian  
TITLE: Owner