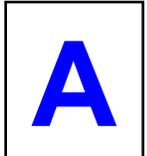




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #5322		DATE 11/7/2016	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2017
LOCATION 1148 E COULSTON ST, SAN BERNARDINO, CA 92408			INSPECTOR Ngoc Le	
MAILING ADDRESS 6916 RODDICK DR, HIGHLAND CA 92346			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 12:15 PM	TIME OUT 2:50 PM	FACILITY ID FA0010470	RELATED ID PR0004733	PE 1621

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](#).



SCORE 92

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.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ OUT = Out of compliance

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

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

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗ OUT
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JACK IN THE BOX #5322	DATE 11/7/2016
LOCATION 1148 E COULSTON ST, SAN BERNARDINO, CA 92408	INSPECTOR Ngoc Le

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no paper towels within the dispenser next to 3-compartment sink. Provide and maintain hand soap and hand towels to hand sinks at all times. Operator was notified and provided paper towels for the dispenser.
	Complied on 11/7/2016	
	Violation Reference -	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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

POINTS 1	Compliance date not specified	Inspector Comments: At the bottom of a rack in storage area, observed metal pan and cardboard papers were used to hold up the bottom shelf off the floor. Repair shelves or replace as necessary to ensure shelf is in good repair and can perform its function properly.
	Not In Compliance	
	Violation Reference - HSC - 114130, 114130.1, 114130	

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: At storage area, observed handles of scoops touching rice, Oreo cookies and on in ice inside their respective containers. Store all utensils in a sanitary manner- so that the scoop handles do not come in direct contact with the food product to prevent contamination.
	Not In Compliance	
	Violation Reference - HSC - 114074, 114081, 114119	

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed wet cloth stored on shelf under the 3-compartment sink and under a shelf at front prep table area. Store soiled cloths in a cleaning cloth sanitizer bucket when not in use.
	Not In Compliance	
	Violation Reference - HSC - 114135, 114185.1	

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed no air gap between wastewater pipe and floor sink under ice machine. Provide an air gap of at least 1 inch between wastewater pipe and floor sink to prevent possible contamination.
	Not In Compliance	
	Violation Reference - HSC - 114171, 114189.1	

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)



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (JACK IN THE BOX #5322), Location (1148 E COULSTON ST, SAN BERNARDINO, CA 92408), Date (11/7/2016), Inspector (Ngoc Le)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

Table with 2 columns: Points (1), Compliance status (Not In Compliance), Violation Reference (HSC - 114067 (j), 114123), Inspector Comments (Observed an employee cell phone stored directly between clean plastic pans used to contain ready-to-eat foods. Discontinue this practice. Store all employee personal items separated from all food contact surfaces at all times to avoid contamination.)

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

Table with 2 columns: Points (1), Compliance status (Not In Compliance), Violation Reference (HSC - 114143 (d), 114266), Inspector Comments (Observed accumulated debris under utensil storage shelves at dry storage area. Clean floor and keep floor clean on more frequent basis.)

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments

"A" grade posted.

Signature(s) of Acknowledgement

Handwritten signature in blue ink

NAME: Emilio Romero.
TITLE: Store manager.