County of Kings - Department of Public Health
Environmental Health Serivces Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
JACK IN THE BOX #3263	(559) 386-4413	PR0000475	September 22, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33313 BERNARD AVE	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
VTP ENTERPRISES	Lorena Renteria Briones	12/6/2019	Troy Hommerding-REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

This facility requires a deep cleaning. Today numerous areas were observed with old caked on food debris, including the microwave, milkshake mixing machine, floors, walls, ceilings all within the kitchen and storage area.

The french fry prep-station/coffee dispenser station was noted pulling away from the wall creating gap where old food debris was observed. This prep table must be secured to the wall and sealed properly.

Deep fat fryers were observed with excessive grease accumulation, please clean.

UV fly control light in the back of the kitchen area requires replacement of the sticky pad, please replace the sticky pad. Additionally please service the UV fly control light in the customer dinning area.

General Comments:

Restrooms were observed clean and stocked today.

Hot and cold holding temperatures were at the proper regulatory requirements.

Please correct the noted violations with in 30 days. A re-inspection will be conducted on or after that time. One re-inspection is conducted free of charge, if additional re-inspection are required after the first one a $225.00 service fee will be invoiced to your facility.

RESULTS OF EVALUATION: ☐ PASS ☒ NEEDS IMPROVEMENT ☐ FAIL

Reinspection Required: Yes: ☒ No: ☐

Reinspection Date (on or after): 10/24/2016

☐ Potential Food Safety All Star:

Received By:

Troy Hommerding-REHS
Agency Representative

NOTE: This report must be made available to the public on request

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
JACK IN THE BOX #3263	(559) 386-4413	PR0000475	January 28, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
33313 BERNARD AVE	KETTLEMAN CITY	93239	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
VTP ENTERPRISES	Lorena Renteria Briones	12/6/2019	Abel Simon - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER HOT HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed white rice in the rice cooker to be at 88°F. The temperature of all hot holding foods should be held at or above 135°F. Food operator stated cooker had issues staying on and that the rice inside the cooker had been in there since 6 AM. At the time of the inspection, four hours had passed. Rice was voluntarily discarded. Food manager had a new rice cooker on site and will use in place of the old cooker. Please continue to monitor temperatures of rice.

Violation: IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: Two baffles were observed missing from the fume hood over the fryer. Manager stated they were being cleaned at the time. Please clean baffles before the facility opens or after the facility closes and before using the fryer area to avoid possible cross contamination.

General Comments:

All cold holding items were noted to be at or below 41°F.

Hand wash sink was observed to be fully stocked.

Observed proper hand washing methods from employees.

All items in all cold holding units were observed to be covered.

Sanitizer from warewashing unit was noted to be at 100 PPM Chlorine.

Thank you.

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