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 #563	(559) 625-4887	PR0000289	September 23, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1518 N 11TH AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD MANAGER:**	**EXP DATE:**	**INSPECTOR:**
VTP ENTERPRISES	JUDITH F. HUGHES	3/18/2019	Susan Lee-Yang - 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: Observed grease and food debris underneath grill area.
Ensure regular cleaning occurs to prevent accumulation.

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

Description/Corrective Action: Observed shatterproof light cover missing in the walk-in refrigerator.
Replace missing cover.

General Comments:

Restroom and hand wash station has hot water, soap and paper towels.

Cold holding units were noted at or below 41F.

Eggs and hamburger beef patties in hot holding unit were noted above 135F.

Chlorine sanitizer for dishwasher was noted at 50 ppm.

QAC sanitizer bucket was noted at 200 ppm.

Temperature logs are up-to-date.

Facility has improved in general cleaning throughout the kitchen. Continue to focus around and underneath grill area.

RESULTS OF EVALUATION: [X] **PASS** [ ] **NEEDS IMPROVEMENT** [ ] **FAIL**

Reinspection Required: **Yes:** [ ] **No:** [X]

Reinspection Date (on or after): **N/A**

[ ] Potential Food Safety All Star:

Received By:

Susan Lee-Yang - 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 #563	(559) 625-4887	PR0000289	February 05, 2016
FACILITY SITE ADDRESS:	**CITY:**	**ZIP CODE:**	**INSPECTION TYPE:**
1518 N 11TH AVE	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	**CERTIFIED FOOD HANDLER:**	**EXP DATE:**	**INSPECTOR:**
VTP ENTERPRISES	JUDITH F. HUGHES	3/18/2019	Yatee Patel - 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: Microwave had alot of old food debri. Looked like it had not be cleaned in the regular cleaning schedule.

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

Description/Corrective Action: Observed cheese sitting by the taco prep area out of temp. Manager was asked and he was unware of why the cheese was out of place.

Keep all potentionally hazardous foods at the correct temperatures.

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

Description/Corrective Action: All floors, walls, equipment, grills, fryer, hood filters, floor drains need to be cleaned and sanitized.

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

Description/Corrective Action: Major accumulation of grease around the hood filters and the grill. This facility has a history of grease fire.

Fire department will be contacted for avoidable problems.

Contact the proffessional cleaning company by this evening.

Manager stated they clean the hood every two days. It may have been more than two days. See pictures.

General Comments:

Hot and cold holding temperatures were satisfactory.

A re-inspection will be done in 7 days to verify the grease accumulation is taken care off.

A FAIL result is due to the avoidable situation of grease fire and this facility has had a history of grease fire.

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