

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Jack In The Box		DATE 1-20-10	
ADDRESS 500 Broadway, Chico 95928		RECHECK DATE 14+ days	
OWNER/OPERATOR		SITE # 2082	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 days	

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation																			
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT		
x			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 11-20-12						x			12. Proper procedures followed for returned and reservice of food							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
x			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated							
x			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES										
x			4. Proper eating, tasting, drinking or tobacco use						x			15. Food obtained from approved source							
x			5. Hands clean and properly washed; gloves used properly								x	16. Shell stock with completed tags, in good condition, properly stored/displayed							
x			6. Adequate handwashing facilities supplied & accessible								x	17. Compliance with Gulf Oyster Regulations							
TIME & TEMPERATURE RELATIONSHIPS																			
x			7. Proper hot and cold holding temperatures								x	18. Compliance with variance, specialized process, & HACCP Plan							
x			8. Time as a public health control: Proper procedures & records								x	19. Consumer advisory provided for raw or undercooked foods							
		x	9. Proper cooling methods						WATER & WASTE WATER										
x			10. Proper cooking time & temperatures									21. Hot and cold water available					x		
x			11. Proper reheating procedures for hot holding						x			22. Sewage and wastewater properly disposed							
VERMIN																			
									x			23. No rodents, insects, birds, or animals							
SUPERVISION /PERSONAL CLEANLINESS								OUT										OUT	
			24. Person in charge present and performs duties									38. Adequate ventilation and lighting; designated areas, use						x	
			25. Personal cleanliness and hair restraints									39. Thermometers provided and accurate							
			25. Personal cleanliness and hair restraints									40. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS									PHYSICAL FACILITIES										
			26. Approved thawing methods used, frozen food maintained frozen.									41. Plumbing: Plumbing in good repair, proper backflow devices							
			27. Food separated and protected									42. Garbage and refuse properly disposed; facilities maintained							
			28. Fruits and vegetables washed as required.									43. Toilet facilities: properly constructed, supplied, cleaned							
			29. Toxic substances properly identified, stored, used									44. Premises; personal/cleaning items; vermin-proofing						x	
FOOD STORAGE/ DISPLAY/ SERVICE									PERMANENT FOOD FACILITIES										
			30. Food properly stored; food storage containers identified									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x	
			31. Consumer self-service facilities properly constructed and maintained									46. No unapproved private homes/ living or sleeping quarters							
			32. Food properly labeled & honestly presented									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS																			
			33. Nonfood contact surfaces clean and in good repair.									47. Signs posted; last inspection report available							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x			48. Plan review required for new or remodel construction							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									49. Permits Available							
			36. Equipment, utensils and linens: Properly stored and used									50. Impoundment of unsanitary equipment or food							
			37. Vending machines									51. Permit Suspension							
												52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

21- Hot water temperature at utensil sink faucet fluctuated between 100°- 120° F during inspection (hot water 120° F by end of inspection). Continue to monitor hot water temperature—it is understood that hot water heater is to be replaced.

34- Obtain test papers to check sanitizer in rinse cycle of dishwasher. Note: Sanitizer level in dishwasher OK at time of inspection.

38- Replace missing covers on overhead lights at drive thru area.

44- Employees' coats observed on various shelves. Employees shall store personal items in designated area, separate from food prep and storage areas.

45- a) Regrout floor, where grout has eroded out more than 1/8 inch in between floor tiles. Replace damaged/ missing cove base tiles and floor tiles where needed. Seal up small holes/ gaps in walls and ceiling (ie: around pipes, ceiling vents, etc). Replace damaged floor drain cover in drive thru area.

b) Clean floor, especially in hard to reach areas, of food debris, grease, etc. Clean walls and ceiling of some residues.