

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

DBA/NAME Jack In The Box		DATE 10-7-09
ADDRESS 1955 E. 20 th Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2565
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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: Aug. 2014						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									14. Food contact surfaces: clean and sanitized					X
X			4. Proper eating, tasting, drinking or tobacco use						APPROVED SOURCE & SPECIAL PROCEDURES								
X			5. Hands clean and properly washed; gloves used properly						X			15. Food obtained from approved source					
X			6. Adequate handwashing facilities supplied & accessible								X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME & TEMPERATURE RELATIONSHIPS																	
X			7. Proper hot and cold holding temperatures								X	17. Compliance with Gulf Oyster Regulations					
X			8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, & HACCP Plan					
	X		9. Proper cooling methods								X	19. Consumer advisory provided for raw or undercooked foods					
X			10. Proper cooking time & temperatures								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
	X		11. Proper reheating procedures for hot holding						WATER & WASTE WATER								
									X			21. Hot and cold water available					
									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																	
25. Personal cleanliness and hair restraints																	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.																	
27. Food separated and protected																	
28. Fruits and vegetables washed as required.																	
29. Toxic substances properly identified, stored, used																	
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified																	
31. Consumer self-service facilities properly constructed and maintained																	
32. Food properly labeled & honestly presented																	
EQUIPMENT/ UTENSILS/ LINENS																	
33. Nonfood contact surfaces clean and in good repair.																	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available																	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity																	
36. Equipment, utensils and linens: Properly stored and used																	
37. Vending machines																	
PHYSICAL FACILITIES																	
41. Plumbing: Plumbing in good repair, proper backflow devices																	
42. Garbage and refuse properly disposed; facilities maintained																	
43. Toilet facilities: properly constructed, supplied, cleaned																	
44. Premises; personal/cleaning items; vermin-proofing																	
PERMANENT FOOD FACILITIES																	
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean																	
46. No unapproved private homes/ living or sleeping quarters																	
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT																	
47. Signs posted; last inspection report available																	
48. Plan review required for new or remodel construction																	
49. Permits Available																	
50. Impoundment of unsanitary equipment or food																	
51. Permit Suspension																	
52. Other																	

OBSERVATIONS AND CORRECTIVE ACTIONS:

- 14, 34) Sanitizer level in dishwasher rinse was low. Fix. Some food debris was left on cleaned slicer and tomato slicer.
- 33) Clean metal shelf under the sink drainboard of residues and rust. Coating is flaking off on metal utensil rack above the utensil sink. Replace.
- 45) Regrout between floor tiles where needed.

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.

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Oroville, CA 95965
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www.buttecounty.net/publichealth/

R.E.H.S.

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