

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

|   |                   |                                     |  |
|---|-------------------|-------------------------------------|--|
| <b>DBA/NAME</b> Jack In The Box                       |                   | <b>DATE</b> 11-17-08                |  |
| <b>ADDRESS</b> 1955 E. 20 <sup>th</sup> Street, Chico |                   | <b>RECHECK DATE</b>                 |  |
| <b>OWNER/OPERATOR</b>                                 |                   | <b>SITE #</b> 2565                  |  |
| <b>MAILING ADDRESS</b>                                |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b> |  |
| <b>INVENTORY TYPE</b> 16F-24                          | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> |  |

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: 1-2012 |     |     |            | X   |   |     | 12. Proper procedures followed for returned and reservice of food                           |     |     |            |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |   |     |     |            | X   |   |     | 13. Food in good condition, safe and unadulterated  |     |     |            |
| X   |     |     | 2. Communicable disease; reporting, restrictions & exclusions                   |     |     |            |   |   |     | 14. Food contact surfaces: clean and sanitized  | X   | X   | X          |
| X   |     |     | 3. No discharge from eyes, nose, and mouth                                      |     |     |            | <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>                                     |   |     |   |     |     |            |
| 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   |     |     |            |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>   |     |     |   |     |     |            |   |   |     | X   |     |     |            |
| 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   |     |     |            |   |   | X   | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |     |     |            |
| X   |     |     | 10. Proper cooking time & temperatures  |     |     |            | X   |   |     | <b>WATER &amp; WASTE WATER</b>  |     |     |            |
| X   |     |     | 11. Proper reheating procedures for hot holding                                 |     |     |            | X   |   |     | 21. Hot and cold water available  |     |     |            |
|   |     |     |   |     |     |            | X   |   |     | 22. Sewage and wastewater properly disposed   |     |     |            |
|   |     |     |   |     |     |            | <b>VERMIN</b>   |   |     |   |     |     |            |
|   |     |     |   |     |     |            | X   |   |     | 23. No rodents, insects, birds, or animals  |     |     |            |
|   |     |     |   |     |     | <b>OUT</b> |   |   |     |   |     |     | <b>OUT</b> |
| <b>SUPERVISION /PERSONAL CLEANLINESS</b>  |     |     |   |     |     |            | <b>38. Adequate ventilation and lighting; designated areas, use</b>                 |   |     |   |     |     |            |
| 24. Person in charge present and performs duties  |     |     |   |     |     |            | 39. Thermometers provided and accurate  |   |     |   |     |     |            |
| 25. Personal cleanliness and hair restraints  |     |     |   |     |     |            | 40. Wiping cloths: properly used and stored   |   |     |   |     |     |            |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |   |     |     |            | <b>PHYSICAL FACILITIES</b>  |   |     |   |     |     |            |
| 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                              |   |     |   |     |     |            |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |   |     |     |            | <b>PERMANENT FOOD FACILITIES</b>  |   |     |   |     |     |            |
| 30. Food properly stored; food storage containers identified  |     |     |   |     |     |            | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean |   |     |   |     |     |            |
| 31. Consumer self-service facilities properly constructed and maintained  |     |     |   |     |     |            | 46. No unapproved private homes/ living or sleeping quarters                        |   |     |   |     |     |            |
| 32. Food properly labeled & honestly presented  |     |     |   |     |     |            | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>                                  |   |     |   |     |     |            |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |   |     |     |            | 47. Signs posted; last inspection report available                                  |   |     |   |     |     |            |
| 33. Nonfood contact surfaces clean and in good repair.  |     |     |   |     |     |            | 48. Plan review required for new or remodel construction                            |   |     |   |     |     |            |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available  |     |     |   |     |     |            | X   | 49. Permits Available                           |     |   |     |     |            |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity  |     |     |   |     |     |            | X   | 50. Impoundment of unsanitary equipment or food |     |   |     |     |            |
| 36. Equipment, utensils and linens: Properly stored and used  |     |     |   |     |     |            | 51. Permit Suspension   |   |     |   |     |     |            |
| 37. Vending machines  |     |     |   |     |     |            | 52. Other   |   |     |   |     |     |            |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

- 14) Stored tomato slicer had food debris left on the slicer and the slicer was touching the drain line from the prep sink above. Fixed during inspection.
- 34) No test paper for one type of sanitizer used.
- 35) Repair leak under beverage dispenser. Repair broken door on upright refrigerator near grill. Drawer refrigerator under grill was not working.
- 44) Mops were stored in mop basin. Hang mops to dry.
- 45) Clean floors in hard to reach areas of grease, food debris, and trash.

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:** mailed

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