



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/health/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JACK IN THE BOX #5343	BUSINESS PHONE: (559) 584-7886	RECORD ID#: PR0006299	DATE: March 13, 2012
FACILITY SITE ADDRESS: 1650 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES FRED GIBBY	CERTIFIED FOOD HANDLER: VICTOR M DUENAS	EXP DATE: 10/17/2012	INSPECTOR: Kimberly Marquez

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 FOOD HANDLING PRACTICES [HSC 113961 - 113973]

Description/Corrective Action: Observed bacon sitting on counter top at room temperature. Bacon noted at 71F. Please place in cold holding unit when not in use

General Comments:

- Observed all hand sinks fully stocked with soap and paper towels.
- Observed hot holding at 135F and above and cold holding at 41F and below.
- Excellent job maintaining clean food contact surfaces.
- Sanitizer noted at 200ppm Quat at time of inspection

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Kimberly Marquez

Received By:

Agency Representative

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

INSPECTION REPORT

KINGS COUNTY HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL
HEALTH SERVICES
<http://www.countyofkings.com/health/ehs>



330 CAMPUS DRIVE
HANFORD, CA 93230
(559) 584-1411
FAX: (559) 584-6040

BUSINESS NAME:	<u>Jack In The Box</u>	DATE:	<u>2-6-12</u>
ADDRESS:	<u>1650 W. Lacey Blvd / Hanford, CA</u>		
OWNER/OPERATOR	_____		
PHONE #:	<u>584-7886</u>	LIC PLATE #:	_____
		PROGRAM:	<u>1614</u>

** Routine Inspection **

No deficiencies were noted during today's inspection.
The following were good observations:

* All handwashing stations were fully stocked with soap and paper towels.

* All cold and hot holding temperatures of potentially hazardous foods were observed at satisfactory ranges of below 41°F or above 135°F.

* Cold storage units were observed below 41°F.

* Quaternary ammonia is used for sanitizer buckets at appropriate concentration.

* Employees have completed their food handler certification requirements.

Inspection Result - PASS

Thank you!
Inspector: *[Signature]*
Liliana Stransky

Received by: *[Signature]*

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JACK IN THE BOX #5343	BUSINESS PHONE: (559) 584-7886	RECORD ID#: PR0006299	DATE: August 08, 2011
FACILITY SITE ADDRESS: 1650 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES FRED GIBBY	CERTIFIED FOOD HANDLER: VICTOR M DUENAS	EXP DATE: 10/17/2012	INSPECTOR: 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 COLD HOLDING TEMPERATURE(S) [HSC 113996]

Description/Corrective Action: Observed cut tomatoes at room temperature on prep table. Cut tomatoes are considered potentially hazardous and must maintain at least 41°F or below at all times.

Reach-in unit storing dairy products was noted at 46°F. Please ensure unit maintains 41°F or below. Service technician was on-site at time of inspection.

General Comments:

- Hand wash stations and restrooms were stocked with soap and paper towels.
- Hamburger patties, sausage patties, and eggs on the hot holding unit were noted above 135°F.
- Chlorine sanitizer for dishwasher was noted at 100 ppm.
- Observed temperature logs thorough.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Victor Duenas

Received By: _____

Susan Lee-Yang - REHS

Agency Representative

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