



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

Table with 4 columns: FACILITY NAME, BUSINESS PHONE, RECORD ID#, DATE, FACILITY SITE ADDRESS, CITY, ZIP CODE, INSPECTION TYPE, OWNER NAME, CERTIFIED FOOD HANDLER, EXP DATE, INSPECTOR.

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: Sanitizer levels were noted low in the sanitizer buckets. Sanitizer was replaced during inspection. Thank you.

Violation: IMPROPER EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Numerous rodent droppings (apparently old) were noted in the cabinet below the self serve soda dispensers. Please clean and disinfect this area thoroughly and contact pest control operator for service.

Violation: IMPROPER PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Grease spillage was noted in the exterior grease storage area. Please keep clean.

Violation: FOODS & EQUIPMENT NOT PROTECTED FROM CONTAMINATION [HSC 113980, 114025-114027]

Description/Corrective Action: The air return register above the prep area was noted with accumulated lint. Please clean regularly and replace filters and register grill as needed.

General Comments:

Except as noted, the facility was generally noted to be clean and well maintained today. All temperatures checked today were satisfactory. Twice daily temperature logging is occurring and date stamping is in place for product rotation. Hand sinks were fully stocked and the kitchen hand sink now has a 20 second timer that the employees use to insure a sufficiently long hand wash. Food safety manager certification and employee food safety cards are current.

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.

Handwritten signature of Lee Johnson.

Received By:

Lee Johnson - REHS

Agency Representative

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



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 #3263	BUSINESS PHONE: (559) 386-4413	RECORD ID#: PR0000475	DATE: June 20, 2011
FACILITY SITE ADDRESS: 33313 BERNARD AVE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES	CERTIFIED FOOD HANDLER: APRIL PAPPAS	EXP DATE: 2/24/2014	INSPECTOR: Lee Johnson - 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 REFUSE STORAGE OR DISPOSAL [HSC 114244-114245.8]

Description/Corrective Action: The dumpster/grease collection area was noted to be in need of cleaning. Lids for the grease box and some dumpsters were also open. Please clean this area regularly and insure that all lids are kept closed.

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

Description/Corrective Action: The interior of the soda dispenser cabinet was noted with an accumulation of syrup. Please insure that this area is cleaned regularly.

General Comments:

All cooking and hot/cold holding temperatures checked today were satisfactory. Hand wash stations were all fully stocked. A few flies were noted in the facility even though the store has fly fans at all doors as well a UV fly traps. No airflow was detected at the drive through window. Please insure an adequate air curtain exists at this opening as well to decrease fly numbers indoors. Temperatures and related food safety data is logged twice daily. Records were current and complete.

Thank you.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

April Pappas

Received By: _____

Lee Johnson - REHS

Agency Representative

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



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 #3263	BUSINESS PHONE: (559) 386-4413	RECORD ID#: PR0000475	DATE: September 22, 2010
FACILITY SITE ADDRESS: 33313 BERNARD AVE	CITY: KETTLEMAN CITY	ZIP CODE: 93239	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES	CERTIFIED FOOD HANDLER: JOSE LUIS DOMINGUEZ	EXP DATE: 11/8/2012	INSPECTOR: Lee Johnson - 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: OTHER PERMIT VIOLATION

Description/Corrective Action: No sanitizer was detected in the dishwasher. Please adjust or repair chemical feed to provide adequate level of sanitizer.

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

Description/Corrective Action: The interior of the self-serve soda cabinet was noted with excessive spillage which must be cleaned up. Please clean this area regularly.

General Comments:

All cooking and hot/cold holding temperatures checked today were satisfactory. Temperatures are logged at least twice daily by staff on QA log. All hand wash stations were fully stocked. The facility was noted to be generally clean and well-maintained.

Thank you.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input checked="" type="checkbox"/> Potential Food Safety All Star:

Lee Johnson

Lee Johnson - REHS

Received By: _____

Agency Representative

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