



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 - LMR #517	BUSINESS PHONE: (559) 924-0424	RECORD ID#: PR0000443	DATE: December 22, 2011
FACILITY SITE ADDRESS: 31 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES	CERTIFIED FOOD HANDLER: JOHN C. WEEKS	EXP DATE: 12/10/2014	INSPECTOR: Veronica Santa Cruz-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 MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

Description/Corrective Action: The dry goods storage area is in need of cleaning as are the hood baffles and the meat hot holding unit. Please routinely clean all equipment and floors.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units measured at or below 41°F.
Chicken and beef patties measured well above 165° F in the hot holding units.
Facility's food temperature logs were revived and noted to be well maintained.

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 type="checkbox"/> Potential Food Safety All Star:

Monica Rensen

Veronica Santa Cruz-REHS

Received By: _____

Agency Representative

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



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JACK IN THE BOX - LMR #517	BUSINESS PHONE: (559) 924-0424	RECORD ID#: PR0000443	DATE: June 02, 2011
FACILITY SITE ADDRESS: 31 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES	CERTIFIED FOOD HANDLER: JOHN C. WEEKS	EXP DATE: 12/10/2014	INSPECTOR: Veronica Santa Cruz-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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: Flies were noted throughout the facility. Please contact a pest control company to aid in controlling the fly issue. Also, please remember to change the sticky pad from the UV light fly trap.

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

Description/Corrective Action: The entire back area of the facility which includes , the prep area and dry storage area are in need of cleaning. These areas were observed to have an accumulation of food debris and the floors were relatively slippery from accumulated grease. All areas of the floors, walls, and equipment need to be cleaned routinely. Also, the hood baffles had an excessive amount grease that must be cleaned as soon as possible.

The mop sink's back flow prevention device was noted missing. Please install a new back flow/anti-siphon device to the mop sink.

General Comments:

Hand wash stations were stocked with soap, paper towels, and hot water.
Cold holding units storing potentially hazardous foods measured well below 41° F.
Beef patties in the hot holding units measured between 150-160°F.
Mechanical dishwasher's sanitizer level measured above 50 ppm.
Food temperature logs were reviewed and noted to be well maintained.

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

Received By:

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: JACK IN THE BOX - LMR #517	BUSINESS PHONE: (559) 924-0424	RECORD ID#: PR0000443	DATE: November 05, 2010
FACILITY SITE ADDRESS: 31 E HANFORD-ARMONA RD	CITY: LEMOORE	ZIP CODE: 93245	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: VTP ENTERPRISES	CERTIFIED FOOD HANDLER: EVA WATKINS	EXP DATE: 2/24/2014	INSPECTOR: Veronica Santa Cruz-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 EXCLUSION OF VERMIN OR ANIMALS [HSC 114259-114259.3]

Description/Corrective Action: A numerous amount of flies were observed during today's inspection. The manager of the facility mentioned that the facility will be obtaining two additional ultra-violet fly traps to help eliminate the issue. However, if a problem still persists, perhaps the facility can obtain an air curtain to place above the entrance door to help deter flies from entering.

General Comments:

Hand wash stations and restrooms were stocked with soap, paper towels, and hot water.
Cold holding units measured atom below 41°F.
Beef patties in the hot-holding warmers measured at 170°F.
Mechanical dishwasher's chlorine level measured above 50 ppm.
Quat sanitizer buckets measured above 200 ppm.
Facility had up-to-date food temperature logs.

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 type="checkbox"/> Potential Food Safety All Star:
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Received By: 

Veronica Santa Cruz-REHS
Agency Representative

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