

Restaurant Bakery Permit Inspection Report

Kings County Department of Public Health Environmental Health Services 460 Kings County Dr., Suite 101 & 102 Hanford CA 93230 Phone - 559-584-1411 Fax - 559-584-6040 Internet - https://www.kcdph.com/ehs

INSPECTION REPORT

FOOD VENDING PERMIT - GR7 (>1 mil)

| Facility Name Fa | | Facility Address | | | City/State | | | Zip Code | |
|------------------------|-----------------|--------------------|-----------------------|--------------|------------|-------------------|--|-----------------|-------|
| JACK IN THE BOX 1518 N | | 18 N | N 11TH AVE | | | HANFORD, CA | | | 93230 |
| Owner/Operator | | Facility Phone No. | Inspec | nspection ID | | Inspection Result | | | |
| JIB CENTRAL | | 7023644843 | 58277 | 58277 | | Needs Improvement | | | |
| Inspector Name | Inspection Date | | Purpose of Inspection | | Pern | Permit License | | Expiration Date | |
| REHS INSPECTOR | 3/28/2025 | | Routine Inspection | | PR0 | PR0010913 | | 1/1/2026 | |

An inspection of your facility revealed the following violations of the California Health and Safety Code and/or California Code of Regulations. A reinspection may occur at any time to verify correction of these violations. Please note the date of correction as listed per violation.

NVO = No Violation Observed OUT = Out of Compliance N/A = Not Applicable COS = Corrected On Site UD = UD

| Violation Status | Violation Code | Observation | | | |
|--|--|-------------|--|--|--|
| FDA Food Code 2017 | | | | | |
| □ NVO □ UD □ NA Ø OU" | 48 - UTENSILS, EQUIPMENT AND VENDING - Warewashing facilities; installed, maintained and used; test strips | | | | |
| The disbwasher was only able to reach a temperature of 106°E, even after six cycles. The manager will be using the three | | | | | |

The dishwasher was only able to reach a temperature of 106°F, even after six cycles. The manager will be using the three compartment sink with the water temperature of 120°F and only use the dishwasher as final rinse until it is repaired.

Overall Inspection Comment:

Inspection on this date with Nicole Fuentes. All food in the refrigerators was covered and stored at temperatures below 41°F. All food in the hot holding areas was above 135°F. The handwash sinks in the kitchen and bathroom were all properly stocked with hot water, soap, paper towels or hand dryer. Water temperature at the three compartment sink reached 120° F. The chlorine level for the dishwasher was above 50 ppm. The restaurant is being routinely serviced for pest control. The food protection manager certificate expires on August 12, 2025.

Inspection conducted by Keith Jahnke, REHS

ATTENTION: There are a total of 1 item(s) marked above in violation. Total Major violations are 0.



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| Signatures | | | | | |
|--------------|---|--|--|--|--|
| Received By: | Inspected By: | | | | |
| Nivala | Ken | | | | |
| | Inspector Name: REHS INSPECTOR Title: Environmental Health Officer | | | | |
| | Date: 3/28/2025 | | | | |
| | Phone: 559-584-1411 | | | | |
| | Email: ehs@co.kings.ca.us | | | | |