



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/ehs

FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> JACK IN THE BOX	<b>BUSINESS PHONE:</b> (909) 214-9247	<b>RECORD ID#:</b> PR0010913	<b>DATE:</b> September 30, 2022
<b>FACILITY SITE ADDRESS:</b> 1518 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANJIV BHAGAT	<b>CERTIFIED FOOD MANAGER:</b> Nicole Fuentes	<b>EXP DATE:</b> 8/12/2025	<b>INSPECTOR:</b> Evelyn Elizalde

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 PLUMBING OR LIQUID WASTE DISPOSAL [HSC 114189-114242]

Description/Corrective Action: Observed the waste water line from the dishwasher to the floor sink not placed correctly. Please correct wastewater line at floor sink to prevent any wastewater overflow onto floor or any potential slip hazards.

General Comments:


- The following was observed during today's routine inspection:
- All refrigeration units were at or below 41 F.
- All food in dry storage area was stored 6 inches above ground.
- CO2 tanks were chained and secured on wall.
- Hand wash stations had hot water, paper towels and soap.
- Three compartment sink had hot water at 120 F.
- Sanitizer buckets were available throughout food prep areas and are replaced on a time basis.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after):           N/A          

Potential Food Safety All Star:

Received By: 

Evelyn Elizalde  
Agency Representative

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



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**FOOD SAFETY EVALUATION REPORT**

<b>FACILITY NAME:</b> JACK IN THE BOX	<b>BUSINESS PHONE:</b> (909) 214-9247	<b>RECORD ID#:</b> PR0010913	<b>DATE:</b> January 20, 2022
<b>FACILITY SITE ADDRESS:</b> 1518 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANJIV BHAGAT	<b>CERTIFIED FOOD MANAGER:</b> Nicole Fuentes	<b>EXP DATE:</b> 8/12/2025	<b>INSPECTOR:</b> SEM HAR GEBREGZIABIHE

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:** None Noted

**General Comments:**

Observations:

Hand washing stations were supplied with soap, paper towels, and hot water.

Restrooms were supplied with hot water, soap, paper towels, and air blower.

All refrigeration units holding burger meat, cheese, lettuce, tomatoes etc. were holding at 41F and below. Each food item was labeled with best used by dates.

All freezer units holding cheese, burger meat, hash browns etc. were at 0F and below. Each food item was labeled with best used by dates.

Dry storage was well maintained and organized with best used by dates.

Dishwasher sanitizer levels were at 50 ppm (chlorine).

Seal the tile with grout or sealant around the fryer for easy cleaning.

Overall well maintained facility.

Thank you for your time.

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

SEM HAR GEBREGZIABIHE

Received By: \_\_\_\_\_

Agency Representative \_\_\_\_\_

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FOOD SAFETY EVALUATION REPORT

<b>FACILITY NAME:</b> JACK IN THE BOX #563	<b>BUSINESS PHONE:</b> (559) 625-4887	<b>RECORD ID#:</b> PR0000289	<b>DATE:</b> September 01, 2020
<b>FACILITY SITE ADDRESS:</b> 1518 N 11TH AVE	<b>CITY:</b> HANFORD	<b>ZIP CODE:</b> 93230	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> VTP ENTERPRISES	<b>CERTIFIED FOOD MANAGER:</b> DANA RINCON	<b>EXP DATE:</b> 9/15/2021	<b>INSPECTOR:</b> Yatee Patel - 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 CLEANING OF UTENSILS AND EQUIPMENT [HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action: Please be sure all sanitizer buckets have enough concentration to last the two hours to meet the restaurant protocol. Use measuring stripes to measure periodically and change the water as needed.

General Comments:

- All cold and hot foods measured during the inspection was satisfactory, including the grill and all the walk in units.
- The sanitizer level in the dish washer was 50ppm.
- All employees observed with face coverings, this department recommends the covering covers both the mouth and nose.
- Temperature checks are done for all employees before starting the shift.
- Observed employees washing hands correctly.
- Hand washing station was fully stocked.
- Temperature logs are filled in 3 times a day.
- Thank you - No signature due to Covid-19 precautions.

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

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