



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> PR0010915	<b>DATE:</b> November 29, 2022
<b>FACILITY SITE ADDRESS:</b> 33313 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANJIV BHAGAT	<b>CERTIFIED FOOD MANAGER:</b> Cecilia McBride	<b>EXP DATE:</b> 11/12/2024	<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:** IMPROPER MAINTENANCE OF FACILITY OR EQUIPMENT [HSC 114161-114182 & 114257]

**Description/Corrective Action:** Observed several broken and cracked tiles throughout the facility. Please install new tiles as soon as possible.

Observed the facet at the food prep sink in the back to be loose. Please have this resealed as soon as possible.

Observed food uncovered in all reach- in refrigeration and freezer units. Please have all items properly covered to prevent cross contamination as soon as possible.

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

**Description/Corrective Action:** Observed the soda machine in the lobby to have syrup accumulation. Please have an employee clean this as soon as possible.

Observed grease and food accumulation on the side of the grill adjacent to the reach in refrigerator.

**General Comments:**

Observations:

Hand washing station was fully stocked with hot water, soap, and paper towels.

Restrooms were fully stocked with hot water, soap, and paper towels.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

All hot holding units were functioning properly well above 135F.

The manual dishwasher was functioning properly at 50 ppm (chlorine).

The three compartment sink was in satisfactory condition and had hot water.

The dry storage area was well maintained, clean, and items were placed six inches above the ground or on pallets.

Overall the facility was in satisfactory condition. Contact the department should you have any questions.

Thank you for your time.

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



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<b>FACILITY SITE ADDRESS:</b> 33313 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANJIV BHAGAT	<b>CERTIFIED FOOD MANAGER:</b> Cecilia McBride	<b>EXP DATE:</b> 11/12/2024	<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.

<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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Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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<b>FACILITY NAME:</b> JACK IN THE BOX	<b>BUSINESS PHONE:</b> (909) 214-9247	<b>RECORD ID#:</b> PR0010915	<b>DATE:</b> March 24, 2021
<b>FACILITY SITE ADDRESS:</b> 33313 BERNARD DR	<b>CITY:</b> KETTLEMAN CITY	<b>ZIP CODE:</b> 93239	<b>INSPECTION TYPE:</b> ROUTINE INSPECTION
<b>OWNER NAME:</b> SANJIV BHAGAT	<b>CERTIFIED FOOD MANAGER:</b> Cecilia McBride	<b>EXP DATE:</b> 11/12/2024	<b>INSPECTOR:</b> Paven Batth

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:**

Temperature Control: Proper hot and cold holding temperatures were measured during the inspection. Temperature logs were reviewed and noted to be up-to-date.

Documentation: Rid X Pest Control completes routine pest control services.

California Food Safety Certification: Regulatory requirements such as certifications for food safety ( i.e., Food Safety Manager Certification) are obtained by this facility.

Sanitation: Sanitation bucket was measured at 200ppm of quaternary ammonium concentration.

Hand Wash Station/Restrooms: Hand wash station and restrooms were fully stocked. Hot and cold running water was also present during the inspection.

Other Comments: In response to the COVID-19 pandemic, please implement the State (CDPH) guidelines (i.e., maintain a physical distance of 6 feet between individuals, use EPA-approved disinfectants, etc) with your business. In order to help mitigate the spread of COVID-19 (i.e., increase the risk of exposure), a signature was not obtained. The inspection report will be emailed to the facility's point of contact.

RESULTS OF EVALUATION:  PASS  NEEDS IMPROVEMENT  FAIL

Reinspection Required: Yes:  No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

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