



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	Facility Address	City/State	Zip Code	
JACK IN THE BOX	31 E HANFORD ARMONA RD	LEMOORE, CA	93245	
Owner/Operator	Facility Phone No.	Inspection ID	Inspection Result	
JIB CENTRAL	7023644843	51436	Needs Improvement	
Inspector Name	Inspection Date	Purpose of Inspection	Permit License	Expiration Date
REHS INSPECTOR	12/13/2024	Routine Inspection	PR0010914	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	Violation Summary	Observation
FDA Food Code 2017			
☐ -Select- ☐ IN ☒ OUT ☐ N/A	55 - PHYSICAL FACILITIES - Physical facilities installed, maintained, and clean	The hood filters above the griddle had some grease accumulation. Please clean before it becomes a potential fire hazard. The floors in the restaurant need to be swept and mopped. Some food was observed on the floor in several places around the kitchen. One of the floor drains in front of the kitchen had an accumulation of grime. Some of the smaller refrigerators and the ice machine need to be cleaned on the outside.	



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Overall Inspection Comment:

Inspection on this date with Thomas Moran. All refrigerators maintained a temperature of 41°F or below. All food was covered. The hand wash sinks in the kitchen and bathroom were stocked with paper towels, soap and hot water. Water at the three compartment sink reached a temperature above 120°F. The dishwasher chlorine level was 100 ppm. Food in hot holding areas maintained a temperature above 135°F. Food was stored 6 inches above the ground. The food manager safety certificate expires June 21, 2028.

Inspection conducted by Keith Jahnke, REHS

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

Signatures

Received By:

Inspected By:

Inspector Name: **REHS INSPECTOR**

Title: **Environmental Health Officer**

Date: **12/13/2024**

Email: **ehs@co.kings.ca.us**

Phone: **559-584-1411**

CERTIFICATION OF RETURN TO COMPLIANCE

I certify that the violations noted above on this report have been corrected. I have personally examined any documentation attached to the certification to establish that the violations have been corrected.

Signature: _____ Title: _____ Date: _____