

County of Tehama  
 Department of Environmental Health  
 633 Washington St., Rm 36  
 Red Bluff CA 96080  
 Phone # (530) 527-8020  
 www.co.tehama.ca.us

## OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name : JACK IN THE BOX #3489	Owner : KOBRA ASSOCIATES INC.
Site Address : 3098 HIGHWAY 99 W	Owner Address : 3001 LAVA RIDGE CT
Facility ID : FA0000553	Inspector : EE0000015 - Jenna Longchamps
Record ID : PR0000167	Inspector Phone : Not Specified
License/Permit Number : 2134-16F-1	Program: : 1623 - Restaurant <2000 Sq. Feet
Person in Charge :	:
Inspection Date : 1/28/2019	Total Inspection Time : 60 min.
Inspection Number : DA0006553	Result : 03 - Minor Violations
Purpose of Inspection : 102 - Routine Inspection	

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

### **Inspection Violations**

**WALL CEILING AND FLOORS MUST BE APPROVED MATERIAL AND KEPT CLEAN AT ALL TIMES - 16 45** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

*Corrective Description:*

*Inspector Comments:*

Please keep floors and floor sinks under racking and appliances (ice machine) clean and free of debris; Hole in wall behind drive-thru soda dispenser has open access to inside walls; please screen/patch to prevent rodent entry.

**WAREWASHING FACILITIES SHALL BE WORKING CORRECTLY AND HAVE TESTING MATERIALS TO VERIFY CHEMICAL CONC - 16 34** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

*Corrective Description:*

*Inspector Comments:*

Facility uses quat in sanitizer buckets, bleach in dishwasher; Please provide test strips for BOTH chlorine bleach and quaternary ammonia.

**HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

*Corrective Description:*

*Inspector Comments:*

Please post employee handwashing signs in each restroom.

**PROPER BACKFLOW PROTECTION - 16 41** **"Comply by Date" Not Specified**      Not In Compliance

*Violation Description:*

