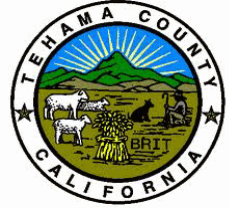


County of Tehama  
Department of Environmental Health  
633 Washington St., Rm 36  
Red Bluff CA 96080  
Phone # (530) 527-8020  
www.co.tehama.ca.us

## 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	: EE0000005 - Tia Branton
Record ID	: PR0000167	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2134-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 8/3/2020	Total Inspection Time	: 60 min.
Inspection Number	: DA0007980	Result	: 05 - Reinspection Required
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

#### ALL FOOD CONTACT SURFACES SHALL BE KEPT CLEANED AND SANITIZED - 16 14

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141)

*Corrective Description:*

*Inspector Comments:*

Microwaves and equipment VERY DIRTY. Please do thorough cleaning immediately.

#### ALL NONFOOD CONTACT SURFACES SHALL BE KEPT CLEAN - 16 33

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

*Corrective Description:*

*Inspector Comments:*

Floors walls and coving thick with old grease and food behind equipment. Must be kept clean.

#### 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:*

Until such time as dishwasher sanitizer is fixed, all dishes shall be washed in three compartment sink. Wash/rinse sanitize and air dry.

### Overall Inspection Comments

Please clean all areas as discussed.

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

Date \_\_\_\_\_

Tia Branton

Date \_\_\_\_\_