

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 #3403	Owner	: FOOD SERVICE MANAGEMENT INC
Site Address	: 1075 S MAIN ST	Owner Address	: 2251 DOUGLAS BLVD
Facility ID	: FA0000552	Inspector	: EE0000005 - Tia Branton
Record ID	: PR0000166	Inspector Phone	: (530) 527-8020
License/Permit Number	: 2133-16F-1	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 3/2/2021	Total Inspection Time	: 60 min.
Inspection Number	: DA0008543	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

#### POTENTIALLY HAZARDOUS FOODS HOLD TEMPERATURES - 16 7

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

*Corrective Description:*

*Inspector Comments:*

Sliced tomato line not refrigerated. Please move to area that can maintain temperature below 41 degrees F.

#### 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:*

I cream machine needs thorough cleaning...still dirty under ice cream dispensing nozzle.

#### LIQUID WASTE MUST BE DISPOSED OF PROPERLY - 16 22

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)

*Corrective Description:*

*Inspector Comments:*

Water puddling in dry storage area (not from ice machine) locate source of water and repair leak.

#### FOOD FACILITY SHALL BE KEPT FREE OF VERMIN - 16 23

"Comply by Date" Not Specified

Not In Compliance

*Violation Description:*

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.( 114259.1, 114259.4, 114259.5)

*Corrective Description:*

*Inspector Comments:*

garbage/recycle in back of facility has boxes sitting there from yesterdays delivery. Cleanup at time of inspection...please keep clean at all times.

#### ALL VENTILATION SHALL MEET REQUIREMENTS - 16 38B

"Comply by Date" Not Specified

Not In Compliance

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*Violation Description:*

Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.  
Canopy-type hoods shall extend 6# beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage.  
Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1)

*Corrective Description:*

*Inspector Comments:*

Burger grill hood very very dirty. Must be cleaned immediately and kept clean at all times.

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**Overall Inspection Comments**

*Tia Branton*

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Received By:

Date

Tia Branton

Date