



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME <b>Jack in the Box #3581</b>				DATE 9/5/2017		TIME IN 2:00 PM		TIME OUT 3:00 PM	
LOCATION 3886 Chicago Ave, Riverside, CA 92507				Facility Description Not Applicable					
PERMIT HOLDER Desert Jack, LLC				E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0052768	EXPIRATION DATE 06/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE 9/12/2017	FACILITY PHONE # (760)245-507	PE 2621	DISTRICT 0002	INSPECTOR NAME Jessica Smith	Points Deducted 4	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

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SCORE 96

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
○ N/A = Not applicable

○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Food safety certification Carol Atilano/ServSafe/12-9-20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		4	2
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
Manual: Quat Ammonia-200 ppm /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			2
WATER / HOT WATER					
In		21. Hot and cold water available Hot Water: 146 F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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#### 7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Maintain cold held potentially hazardous foods at 41 F or below. Observed cooked chicken in the cold drawers at 52-54 F. The internal temperature of the drawers was found to be 53 F. The thermometer inside the drawer was reading 50 F. Per employee, the drawers had been stocked at 1:45 pm (time of observation approx. 2:30pm). Manager was instructed to relocate all all food to the walk in cooler. Repair cooler to maintain 41 F or below. Unit is not approved for use at this time. Do not store potentially hazardous foods in unit until it has been re-inspected by this Department. Re-inspectoin set for 9-12-17 OR contact Jessica Smith if ready prior to 9-12-17. (951-358-5172 OR jsmith@rivco.org)

#### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

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**Inspector Comments:** Repair or replace the torn door gaskets of the reach in cooler and freezer to the left of the cook line.

#### 36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

**Inspector Comments:** Clean and maintain the following:

- (a) interior of the exhaust hoods, including back splash and around timers. Observed accumulation of grease and debris. Observed drippings of grease forming at top of hood near the filter.
- (b) area below the flat top grill

#### Overall Inspection Comments

A complaint investigation was conducted in conjunction with routine inspection. Complaint # CO0062455. Complaint states that a rat has been observed more than once near the bread. At time of visit, did not observe any rodent activity. Facility is serviced monthly by Ecolab. The last service was 08/25 and 09/01. Per manager, a second service was done due to ants outside the facility. Per service invoices, rodent activity was not observed at time of service. Continue with routine pest control.

Signature

Eloisa (manager)

Person in Charge

09/05/2017

Jessica Smith

Environmental Health Specialist

09/05/2017