

County of Kings - Department of Public Health

Environmental Health Serivces Division 330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE: May 02, 2022
JACK IN THE BOX	(909) 214-9247	PR0010912	
FACILITY SITE ADDRESS: 1650 W LACEY BLVD	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
SANJIV BHAGAT	RITA CRUZ	11/12/2024	SEMHAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.

One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER CLEANING OF UTENSILS AND EQUIPMENT

[HSC 114095-114099.5 & 114101-114119]

Description/Corrective Action:

Observed food debris and grease directly under and adjacent to the fryers. Please clean the grease and other food debris out from in between the tiles near the fryer.

Observed the microwave dirty. This was cleaned immediately when mentioned.

The customer soda machine in the lobby area was observed dirty. Please clean this

asap.

General Comments:

Routine Inspection:

Restrooms were fully stocked with hot water, soap, and paper towels.

All hand washing stations were fully stocked with hot water soap and paper towels.

Three compartment sink and well as the food prep sink was well maintained.

The sanitizer bucket was at 200 ppm (qac).

The manual dishwasher was at 50 ppm (chlorine).

All dry storage was well maintained, clean, and placed six inches above the ground.

All hot holding temperatures (chicken patty, beef patty, french fries, curly fries, etc.) were all 135F and above.

Final cooking temperature for the beef patty was 197.2 F.

Pest control reports were available for review, the last pest control date was 2/11/22. No signs of pests were found during todays inspection.

All refrigeration units were functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

Overall this facility is in satisfactory condition.

Please correct the above noted violation in a timely manner.

NOTE: This report must be made available to the public on request

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FACILITY SITE ADDRESS: 1650 W LACEY BLVD	CITY: HANFORD	ZIP CODE : 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: SANJIV BHAGAT	CERTIFIED FOOD MANAGER: RITA CRUZ	EXP DATE: 11/12/2024	INSPECTOR: SEMHAR GEBREGZIABIHE
the items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A ser	, , ,		
		Reinspection Re	equired: Yes: No: X
RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FA		Reinspection Date (on or after): N/A Potential Food Safety All Star:	
Rik 3		SEMHAR GEBRE	GZIABIHE
Received By:		Agency Representative	

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME:	BUSINESS PHONE:	RECORD ID#:	DATE:
JACK IN THE BOX	(909) 214-9247	PR0010912	September 28, 2021
FACILITY SITE ADDRESS:	CITY:	ZIP CODE:	INSPECTION TYPE:
1650 W LACEY BLVD	HANFORD	93230	ROUTINE INSPECTION
OWNER NAME:	CERTIFIED FOOD MANAGER:	EXP DATE:	INSPECTOR:
SANJIV BHAGAT	RITA CRUZ	11/12/2024	Yatee Patel - REHS
The items (if any) listed below identify the violation(s) that must be One reinspection will be conducted (if needed) at no charge. A serv			
Violation: None Noted			
General Comments:			
The hot holding foods observed over 135F for this m	orning's inspection.		
The cold holding units, including the walk-in was at 4	F or lower.		
The automatic dish washer was observed with a con	centration of 100ppm of Chlorine.		
The temperature logs were filled in.			
Pest Control services once a month, or as needed.			
Some foods are stored with time-temperature monitor	oring, like the onion rings.		
Over all the food facility was in good condition.			
Thank you			
RESULTS OF EVALUATION: X PASS NEED	OS IMPROVEMENT FAIL	Reinspection R	equired: Yes: No: X ate (on or after): N/A
			Potential Food Safety All Star:
Lite		Yatee Patel -	REHS
Received By:		Agency Repres	entative

NOTE: This report must be made available to the public on request

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