	Retail Food Establishment Inspection Report																
	Vomit clean up																
D	Date: Time in: Time out: License/Permit # Est. Type Risk Category																
									D5035				Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🔄 3-Complain Establishment Name: Contact/Owner Na								4-]	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:				
Jack in the Box #3725													✓ Number of Violations COS: 1/99/				
Physical Address: Pest control : 2808 Ridge Rockwall, TX C-Tech/10-10-2024/monthly								Hood Grease trap : Follow-up: Yes AssviD/9-2024 LES/1000gal/9-18-2024 No									
Ma					tatus: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Ma	NO = rk '✓'							pplicable $COS = corrected on site R = repeat violation W-Watchnox for IN, NO, NA, COS Mark an X in appropriate box for R$				
Mark the appropriate points in the OUT box for each numbered item Mark '+' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status											tive Action not to exceed 3 days						
0 U	I N	N O	N A	C O	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	:	O U T	I N	N O	N A	C O S	Employee Health				
Т	~			S	1. Proper cooling time and temperature			12. Management, food employees and conditional en knowledge, responsibilities, and reporting									
	•	2. Proper Cold Holding temperature(41°F/ 45°F)					_		•				13. Proper use of restriction and exclusion; No discharge from				
	~			2. Floper Cold Holding temperature(41 F/ 45 F)					~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands									
	~	4. Proper cooking time and temperature					_		14. Hands cleaned and properly washed/ Gloves used properly GIOVES USED								
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)				
ŀ	6. Time as a Public Health Control; procedures & records					s			i	i			Highly Susceptible Populations				
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
-		7. Food and ice obtained from approved source; Food in										pasteurized eggs only					
	~	destruction corporate										Chemicals					
	~	8. Food Received at proper temperature											 Food additives; approved and properly stored; Washing Fruits & Vegetables 				
	Protection from Contamination						Image: Weight of the second se					18. Toxic substances properly identified, stored and used					
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 											Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			19. Water from approved source; Plumbin backflow device					19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned		-		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
				_	Priority Foundation Items (2	Point	(s) vi	olati	ions	Rea	uire	Cor	rrective Action within 10 days				
O U	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S					
T	~			S	21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager/ Posted	je,		27. Proper cooling method used; Equipment Adequate Maintain Product Temperature									
	~		7 22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package Labeling				~			29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips Drobe					
	✓ 23. Hot and Cold Water available;				23. Hot and Cold Water available; adequate pressure, saf	e			<u> </u>				Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							~			30. Food Establishment Permit (Current/insp report sign posted)					
_					Conformance with Approved Procedures								12/31/2024 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooke foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab	d :1			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	Core Items (1 Point) Violations Require Corrective A																
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	· _	O U T	I N	N O	N A	C O S					
	~				34. No Evidence of Insect contamination, rodent/other animals]		~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
<u> </u>	~				36. Wiping Cloths; properly used and stored37. Environmental contamination		4		~				42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used				
<u> </u>	•				37. Environmental contamination 38. Approved thawing method		4		~				43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained				
V 58. Appro							-					44. Garbage and Refuse property disposed; facilities maintained 45. Physical facilities installed, maintained, and clean					
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used				~								
	. T			1	40. Single-service & single-use articles; properly stored		1	1	1		1		47. Other Violations				

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Received by: (signature) Judith Hernandez	^{Print:} Judith Hernandez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jack in the Box #3725	Physical A 2808	Ridge	City/State: Rockwa	all, TX	License/Permit # FOOD5035	Page <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F					
reach in cooler/ham	41	under counter cooler to go ambier	00	Ttell/Locat	1011	Temp F					
reach in freezer ambient	14	under counter cooler/iced coffee	40								
reach in freezer ambient	13	under counter freeze	r 9								
reach in cooler/chicken	40	Shake mix	36								
chicken strips	40	WIC/chicken	37								
hot holding drawers/chicken strip	150	chicken	38								
hamburgers	170	chicken	36								
small cold top/cheese		WIF ambient	11								
Item AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT									
Number NOTED BELOW:	I ABLISHME	INT HAS BEEN MADE. YOUR ATTEN	TION IS DIKE	CIED IO TH	IE CONDITIONS OBSERV						
	Back hand sink 126F equipped										
	Only pasteurized eggs/one flat of shelled eggs on counter/timers used TPHC to discard at 4 hours Cut tomatoes, cut lettuce for tacos and burgers on 4 hour timer to discard/TPHC										
			4 nour ti	imer to o	discard/IPHC						
	To go hand sink 113 F equipped Soda/tea nozzles WRS daily										
		y									
	Pre-packaged condiments Sani buckets at 200ppm quats										
Test strips on site											
Probe thermo											
45 Some minor cleani	ng of flo	ors, some food debris									
3 comp sink 140F											
45 Some missing grou		•									
	-	ses of spent grease/ in	ternal tar	וא							
		employee area/good									
Ice machine clean/	-										
RR sinks 100+F eq		o walle/to watch									
Received by:		Print:			Title: Person In Charge/	Owner					
^(signature) Judith Hernande	22	Judith He	ernand	dez	Manager						
(signature) Judith Hernande Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collected					
Form EH-06 (Revised 09-2015)	~	-			Samples: Y N #						