	Retail Food Establishment Inspection Report ビ First aid kit															
Date: Time in: Time out: License/Permit # Est. Type Risk Category																
5/8/2023 2:50 4:00 FOO								)3	5			_	Page <u>1</u> of <u>2</u>			
Purpose of Inspection:         I-Routine         2-Follow Up         3-Complaint           Establishment Name:         Contact/Owner Name								4-]	Inve	stig	atio	n	<b>5-CO/Construction 6-Other TOTAL/SCORE</b> <b>*</b> Number of Repeat Violations:			
Jack in the Box #3725     Becky Tribo       Physical Address:     Pest control :								Hoc	.d		G	roog	✓ Number of Violations COS: se trap : Follow-up: Yes 2/98/A			
28	2808 Ridge Rd Rockwall, TX C-Tech/4-13-2033								) Classes and the second secon	/4-2023	LE	ES/	se trap : Follow-up: Yes Z/90/A 3-23-2023 № 🗸			
М	Compliance Status: $Out = not in compliance$ $IN = in compliance$ $NO$ Mark the appropriate points in the OUT box for each numbered itemMark $\checkmark$												pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \times in appropriate box for R$			
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				
O U T	I N	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety (E. dogrady Februarie)						O U T	I N	N N C			Employee Health			
	~			s     (r = degrees ramennen)       1. Proper cooling time and temperature					~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	•	2. Proper Cold Holding temperature(41°F/ 45°F)					-		•				13. Proper use of restriction and exclusion; No discharge from			
	~								~				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 <b>Gloves used</b>			
		~	✓ 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 Y_N_)			
╞	<ul> <li>✔</li> <li>6. Time as a Public Health Control; procedures &amp; records</li> </ul>										<u> </u>	i	Highly Susceptible Populations			
					Approved Source				~		Π		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
					7. Food and ice obtained from approved source; Food in	_							pasteurížed eggs only			
	good condition, s				good condition, safe, and unadulterated; parasite destruction								Chemicals			
-					8. Food Received at proper temperature		ŀ						17. Food additives; approved and properly stored; Washing Fruits			
	~				check at receipt				~				& Vegetables water only			
	Protection from Contamination								~				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 400 ppm/temperature		ľ		~				19. Water from approved source; Plumbing installed; proper backflow device			
	~	11. Proper disposition of returned, previously served or reconditioned discarded					Image: Constraint of the second se					20. Approved Sewage/Wastewater Disposal System, proper disposal				
	т	N	N	С	Priority Foundation Items (2 Po	oints)	) vio	olati 0	ions I	Req N	uire N	Con	rrective Action within 10 days			
U T	N	0	A	o s	Demonstration of Knowledge/ Personnel	ĸ		U T	N	0	A	o s	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5			•	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	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; Chemical/ Thermal test strips			
<b>v</b>					23. Hot and Cold Water available; adequate pressure, safe						<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)					
			<u> </u>		Conformance with Approved Procedures						<u> </u>	<u> </u>	12/31/2023 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			
			i		Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps					-		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	I	N	N	С		R Acti	on l	0	I N		N	C	Î []			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	0 S	Food Identification           41.Original container labeling (Bulk Food)			
	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use		ľ		~							
	۲ ۲		-		36. Wiping Cloths; properly used and stored								Physical Facilities           42. Non-Food Contact surfaces clean			
1	~				37. Environmental contamination	+	ŀ		~ ~				43. Adequate ventilation and lighting; designated areas used			
⊢	~				38. Approved thawing method	$\left  \right $	ŀ		v v				44. Garbage and Refuse properly disposed; facilities maintained			
╞	Proper Use of Utensils						1	*				45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored,		-	1					46. Toilet Facilities; properly constructed, supplied, and clean			
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				47. Other Violations			
	~				and used				~							

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Received by: (signature) Judith Hernandez	<sup>Print:</sup> 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)

	in the Box #3725	Physical A <b>2808</b>	<sup>ddress:</sup> Ridge Rd	City/State: License/Permit # Page 2 of 2 Rockwall, TX FOOD5035								
		TEMPERATURE OBSERV		ATIONS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Locat	ation Ten						
reference	unter cooler/cherries for	40	chicken patty	161	W	40						
5	Shake mix	40	eggroll	148	chic	ken/chicken	40/41					
front count	er cooler/iced coffee for reference	40	chicken	167	CU	t tomatoes	36					
fry fr	eezer ambient	18	reach in cooler/tacos	41	chi	41						
colo	d top/cheese	41	chicken/chicker	1 41/41	W	F ambient	2					
	cheese	41	cheese dispenser	137								
un	der/cheese	41	reach in cooler/ham	41/41								
hot hol	ding slider/hamburger	181	reach in freezer ambient	<u> </u>								
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS ORSERVED AND												
Number	AN INSTECTION OF TOOR ESTABLISHMENT THAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Front hand sink 100+F with soap and paper towels											
	Sani buckets at 200ppm quats											
	Sandwiches TCS topping on 4 hours to discard timers/TPHC Back hand sink 100+F with soap and paper towels											
	3 comp sink 110+F											
	Sani sink setup to 400ppm quats/watch/cannot be above 400ppm											
			•			nt/owner to check						
	Some rust on dry dish rack/on order to be replaced/waiting for shipment/owner to check Dar Pro picks up and disposes spent grease											
	Soda machine chute and nozzle cleaned daily. Coke cleans machine every 3 months											
	Shake machine bro	ken dov	vn and cleaned nightly									
37	Some condensation	n on air	vents in to go and front	counter	/protect	foods under						
45	To Seal any gaps o											
	Gloves worn for all											
			our or when changing d	uties								
	Dumpster area look											
	Digital prove thermo											
	RR sinks 100+F wit			ora ta di	iooord o	t 1 hours if not us	od					
45	One flat of pastuerized shelled eggs on counter/timers to discard at 4 hours if not used 5 Seal around escutcheons under sinks/under prep sink to prevent pest entry											
Received	by:		Print:			Title: Person In Charge/ Ow	ner					
(signature)		Z	Judith He	ernand	dez	Manager						
Inspected (signature)	Undith Hernande by: Chrísty Cor	tor	Print:	ortoz								
Form FH-06	(Revised 09-2015)	<i>cey</i> , 1	RS Christy C	JILEZ,	СЭ	Samples: Y N # coll	ected					