Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/25/2021				2:45				D 5035					Est. Type	Risk Category	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp Establishment Name: Contact/Owne						3-Compla						1	* Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SCORE			
Jack in the Box #3725											T ~				6/94/	6/94/A		
	2808 Ridge Road Rockwall, TX C-Tech/monthly							Hoo Unive		3mo	LE	rease S/1		Follow-up: Yes ✓ No □	0/37/			
Ma					Status: Out = not in components in the OUT box for	compliance IN = in	n compliand item	ce No	O = not '✓' a che						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site $\mathbf{R} = \text{repeat viol}$ k an \mathbf{X} in appropriate	lation W-Wa	itch
					•					re Im	ımed	liate	Cor	rect	ive Action not to exceed 3 day			
O U	I N O A O Time and Temperature for Food Safety			R	О	O I N N C U N O A O		С	Employee Health			R						
T	14		А	s	(F = 1. Proper cooling time	degrees Fahrenhe				T	11		Α.	s	12. Management, food employ	-	emplovees:	
	~														knowledge, responsibilities, an			
3	3 Proper Hot Holding temperature(135°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
J																		
											Preventing Con 14. Hands cleaned and properly	ly washed/Gloves u						
	4. Proper cooking time and temperature								~				gloves used 15. No bare hand contact with	•		_		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly follo	owed (APPROVED	Y _. N _. .)				
	~		6. Time as a Public Health Control;			ealth Control; pro	cedures & records						Highly Susceptible Populations					
											16. Pasteurized foods used; prohibited food n					ered		
						pproved Source		F 1:							Pasteurized eggs used when repasteurized eggs	only		\perp
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals				
					destruction Corpo										15.5		***	
	~				8. Food Received at p		e				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Check at receipt Protection from Contamination						~				water only 18. Toxic substances properly	identified, stored and	d used	+
					9. Food Separated & p	protected, prevent	ted during	food			Ľ							
	~				preparation, storage, d											·/ Plumbing		
	~				10. Food contact surfa Sanitized at 200	nces and Returnab ppm/temperatur	oles ; Clea re	ned and			~			•	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition reconditioned disc	of returned, prev	iously ser	rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	n, proper	
								(2.7		Ш		D						
					Pi	riority Kounds	ation Ite	ems (2. Pa	ints) ı	iolati			IIIro	Cor	rective Action within 10 days			
O U	I N	N O	N A	C O					ints) v	O U		N O	N A	Cor C O	rective Action within 10 days Food Temperature		ation	R
O U T	N				Demonstratio 21. Person in charge p	on of Knowledge	Personn	nel mowledge,		0	I N	N	N	C	Food Temperature 27. Proper cooling method use	e Control/ Identifica		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of _					
Jack in the Box #3725		2808	Ridge Road	Rockwall, TX FOOD5035								
Item/Loc	ration	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Loca	tion	Tem					
	chicken breast cooked	41	slider drawers/hamburge			ke machine m						
CI	nicken strips	41	hamburger	167	to go	cooler/sour crear						
	eggroll	40	fish patty cooked			creamer	44-					
re	ach in/Taco	41	chicken patty	174								
ch	nicken strips	41	cold top/cheese	e 41								
reach	n in freezer ambient	14	under/cheese mix	41								
reac	h in cooler/ham	41	WIF ambient	11								
reach	n in freezer ambient	14	front under counter/iced coffe	e 39								
			SERVATIONS AND CORRECT		NS_							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hand sink 104 F											
	Condiments for sandwiches discarded every 4 hours per timer. TPHC											
	Lettuce for tacos on timer to be discarded every 4 hours TPHC											
	Pasteurized shelled and liquid eggs only											
	pasteurized shelled eggs out on counter with timer to discard at 4 hours TPHC											
	Dumpster area looks good											
	3 comp sink 127 F											
	Sani bucket setup to 200 ppm quats											
	3 comp sink flow organized/ corrected to have proper flow. Labeled correctly.											
2	To go cooler is opened a	a lot. Mu	st cold hold at 41 or below. v	/ill use fror	nt counte	r cooler until repaired	l					
	TCS foods discarde	ed per n	nanager in to go cooler	ı								
34	Fly in kitchen											
			n in fryers cooked per ti	mers								
45	Clean under equipn											
34	Need air curtain at back door working											
40	Many improvements made to floors, baseboards, etc. Good											
42												
	Only doing drive thru and walk up to go											
	Hand washing timer every hour											
Received (signature)			Print:			Title: Person In Charge/ O	wner					
	Judith Hernande	Z	Judith He	<u>ernan</u>	dez	Manager						
Inspected (signature)		tez. 1	RS Christy C	ortez	RS							
5 511.0	6 (Revised 09-2015)	0, '	- 0	-· - ,	—	Samples: Y N # co	ollected					