|  | Retail Food Establishment Inspection Report<br>レーー First aid kit<br>レーー Allergy policy<br>レーー Vomit clean up<br>レーー Employee health         |   |  |               |   |  |   |            |              |   |                       |                                    |   |                                   |   |                                 |               |      |  |  |
|--|---|---|--|---------------|---|--|---|------------|--------------|---|-----------------------|------------------------------------|---|-----------------------------------|---|---------------------------------|---------------|------|--|--|
| Date: Time in: Time out: License/Permit # 5/13/2024 2:45 3:30 FOOD5  |   |   |  |               |   |  |   |            |              | )35   |                       |                                    |   | Est. Type                         | ype Risk Category Page 1 o  |                                 |               |      |  |  |
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  |   |   |  |               |   |  |   |            |              |   | n                     | 5-CO/Construction                  | on 6-Other TOTAL/   |                                   |   |                                 |               |      |  |  |
| Establishment Name: Contact/Owner N<br>Jack in the Box #3725   |   |   |  |               |   |  | Jame:   |            |              |   |                       |                                    | <ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul> |                                   |   |                                 |               |      |  |  |
| Physical Address:<br>2808 Ridge Rd Rockwall, Tx Pest control :<br>C-Tech/5-7-2024  |   |   |  |               |   |  | Hood Grease trap :<br>PowerWasher/1-2024 owner to email |            |              |   |                       |                                    |   | Follow-up: Yes 🗸                  | 5/95/   | A                               |               |      |  |  |
| Compliance Status:Out = not in compliance $IN = in compliance$ $NO = not$  |   |   |  |               |   |  |   |            |              | obser   | ved                   | N                                  | <b>A</b> = n  | not ap                            | oplicable <b>COS</b> = corrected on   | site $\mathbf{R}$ = repeat vio  |               | atch |  |  |
| 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 |   |   |  |               |   |  |   |            |              |   |                       |                                    |   |                                   |   |                                 |               |      |  |  |
| Co<br>O<br>U   | mpli<br>I<br>N  | ance<br>N<br>O  | Stat<br>N<br>A   | tus<br>C<br>O |   | nperature for Foo                        |   | Ÿ          | R            | Compliance Status           O         I         N         N         C           U         N         O         A         O         Employee Health |                       |                                    |   |                                   |   | lovee Health                    | R             |      |  |  |
| Ť  |   |   |  | ŝ             | (F = de<br>1. Proper cooling time a   | egrees Fahrenheit)<br>and temperature    |   |            |              | Ť   |                       |                                    |   | Š                                 | 12. Management, food employees and conditional employees;<br>knowledge, responsibilities, and reporting |                                 |               |      |  |  |
|  | ~   |   |  |               |   | (410)                                    | 4505  |            |              |   | ~                     |                                    |   |                                   | 1   |                                 |               |      |  |  |
| 3  |   |   |  |               | 2. Proper Cold Holding  | g temperature(41°F/                      | / 43 F)   |            |              |   | ~                     |                                    |   |                                   | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth                    |                                 |               |      |  |  |
|  | ~   |   |  |               | 3. Proper Hot Holding to  | temperature(135°F)                       | )   |            |              |   |                       |                                    |   |                                   | Preventing Co   | nds                             |               |      |  |  |
|  | ~   |   |  |               | 4. Proper cooking time  | -  |   |            |              | <ul> <li>Hands cleaned and properly washed/ Gloves used</li> <li>Gloves used</li> </ul>   |                       |                                    |   |                                   |   |                                 |               |      |  |  |
|  | ~   |   |  |               | 5. Proper reheating proc<br>Hours)  | cedure for hot hold                      | ling (165   | 5°F in 2   |              |   | ~                     |                                    |   |                                   | 15. No bare hand contact wit<br>alternate method properly fol   |                                 |               |      |  |  |
|  | ~   |   |  |               | 6. Time as a Public Hea   | alth Control; procee                     | dures &   | records    |              |   | 1                     |                                    |   |                                   | Highly Sus  | ceptible Populations            |               |      |  |  |
|  | 1   |   | 1  |               | Ар  | proved Source                            |   |            |              | If a steurized foods used; prohibited food not offe       Pasteurized eggs used when required   |                       |                                    |   |                                   |   | fered                           |               |      |  |  |
| _  | _   |   |  |               | 7. Food and ice obtained  | ed from approved so                      |   | ood in     |              |   | pasteurized eggs only |                                    |   |                                   |   |                                 |               |      |  |  |
|  | •   |   | good condition, safe, and unadulterated; parasite destruction  |               |   |  |   |            |              | T   |                       |                                    |   | (<br>17. Food additives; approved | Washing Fruits  | ,                               |               |      |  |  |
|  | 8. Food Received at proper temperature<br>check at receipt  |   |  |               |   |  |   |            |              | ~   |                       |                                    |   | & Vegetables<br>Water only        | and property stored,  | washing Fruits                  | ,             |      |  |  |
|  |   |   |  |               |   | n from Contamina                         |   |            |              |   | ~                     |                                    |   |                                   | 18. Toxic substances properly   | y identified, stored ar         | nd used       |      |  |  |
|  | ~   |   |  |               | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting |  |   |            |              | Water/ Plumbing   |                       |                                    |   |                                   | er/ Plumbing  |                                 |               |      |  |  |
|  | ~   |   |  |               | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature        |  |   |            |              |   | ~                     |                                    |   |                                   | 19. Water from approved sou<br>backflow device  | ed; proper                      |               |      |  |  |
|  | ~   |   |  |               | 11. Proper disposition or reconditioned <b>disca</b>  |  |   | ~          |              |   |                       | 20. Approved Sewage/Waste disposal | water Disposal Syste  | m, proper                         |   |                                 |               |      |  |  |
| 0  | I   | N   | N  | С             |   |  |   |            | ints) v<br>R | 0   | Ι                     | Ν                                  | Ν   | С                                 | rrective Action within 10 day   |                                 |               | R    |  |  |
| U<br>T   | N   | 0   | A  | 0<br>S        |   | n of Knowledge/ Portesent, demonstration |   |            |              | U<br>T  | N                     | 0                                  | A   | O<br>S                            |   | re Control/ Identifie           |               |      |  |  |
|  | ~   |   | 21. Person in charge present, demonstration of knowledge,<br>and perform duties/ Certified Food Manager/ Posted<br>8                           |               |   |  |   | ted        |              |   | ~                     |                                    |   |                                   | 27. Proper cooling method us<br>Maintain Product Temperatu  | re                              | quate to      |      |  |  |
|  | 22. Food Handler/ no unauthorized persons/ personnel  |   |  |               |   | nnel                                     |   |            | ~            |   |                       |                                    | 28. Proper Date Marking and   |                                   |   |                                 |               |      |  |  |
|  | Safe Water, Recordkeeping and Food Package<br>Labeling  |   |  |               |   |  |   |            | ~            |   |                       |                                    | 29. Thermometers provided,<br>Thermal test strips<br><b>digital</b>                     | accurate, and calibrat            | ted; Chemical/  |                                 |               |      |  |  |
|  | 23. Hot and Cold Water available; adequate pressure, safe   |   |  |               |   |  |   |            | <u> </u>     |   |                       | Permit Requiremen                  | t, Prerequisite for O   | peration                          |   |                                 |               |      |  |  |
|  | ~   | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled |  |               |   |  |   | ~          |              |   |                       | 30. Food Establishment Per         | rmit (Current/insp re   | eport sign poste                  | d)  |                                 |               |      |  |  |
| _  |   | Conformance with Approved Procedures  |  |               |   |  |   |            | <u> </u>     | <u> </u>  |                       |                                    |   | ipment, and Vendir                |   |                                 |               |      |  |  |
|  | ~   |   |  |               | 25. Compliance with Va<br>HACCP plan; Variance<br>processing methods; ma                        | e obtained for speci                     | ialized   | ss, and    |              |   | ~                     |                                    |   |                                   | 31. Adequate handwashing fa supplied, used  | acilities: Accessible a         | nd properly   |      |  |  |
|  |   |   |  |               | Cons  | sumer Advisory                           |   |            |              |   | ~                     |                                    |   |                                   | 32. Food and Non-food Cont<br>designed, constructed, and us   |                                 | e, properly   |      |  |  |
|  | ~   |   | 26. Posting of Consumer Advisories; raw or under cooked<br>foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label<br>meats to required temps |               |   |  |   |            |              | 33. Warewashing Facilities; installed, maint           Service sink or curb cleaning facility provid  |                       |                                    |   |                                   |   |                                 |               |      |  |  |
| 0  | I   | N   | N  | С             |   |  |   | Corrective | Action<br>R  | 0   | Ι                     | Ν                                  | Ν   | С                                 | ys or Next Inspection , White   |                                 |               | R    |  |  |
| U<br>T   | N   | 0   | A  | 0<br>S        | Prevention of 34. No Evidence of Inse   | of Food Contamin                         |   | other      |              | U<br>T  |                       | 0                                  | A   | O<br>S                            | Food<br>41.Original container labelin   | Identification<br>g (Bulk Food) |               |      |  |  |
| 1  |   |   |  |               | animals<br>35. Personal Cleanlines  | ,  |   |            |              |   | ~                     |                                    |   |                                   | -   | - · ·                           |               |      |  |  |
|  | ~<br>~  |   |  |               | 36. Wiping Cloths; prop   |  |   |            |              |   | ~                     |                                    |   |                                   | Phys<br>42. Non-Food Contact surfac   | es clean                        |               |      |  |  |
| ┝  | ~   |   |  |               | 37. Environmental conta   | tamination                               |   |            | $\vdash$     | W   |                       |                                    |   |                                   | 43. Adequate ventilation and  | lighting; designated            | areas used    | +    |  |  |
| ╞  | ~   |   |  |               | 38. Approved thawing method   |  |   |            |              |   | ~                     |                                    |   |                                   | 44. Garbage and Refuse prop   | erly disposed; facilit          | es maintained |      |  |  |
|  | Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used |   |  |               |   |  | 1   |            |              |   |                       | 45. Physical facilities installe   | ed, maintained, and cl  | ean                               |   |                                 |               |      |  |  |
|  |   |   |  |               |   |  |   | 1          |              |   |                       | 46. Toilet Facilities; properly    | constructed, supplie  | d, and clean                      |   |                                 |               |      |  |  |
|  | ~   |   |  |               | uneu, & nanuleu/ in us  |  | y used  |            |              |   | ~                     |                                    |   |                                   |   |                                 | ,             |      |  |  |
|  | ~<br>~  |   |  |               | 40. Single-service & sin<br>and used  | se utensils; properly                    | ,   | stored     |              |   | r<br>r                |                                    |   |                                   | 47. Other Violations  |                                 |               |      |  |  |

Г

\_\_\_\_

| Received by:<br>(signature) Judith Hernandez    | <sup>Print:</sup> Judith Hernandez | Title: Person In Charge/ Owner<br>Manager |
|---|------------------------------------|---|
| Inspected by:<br>(signature) Christy Cortez, RS | Print: Christy Cortez, RS          | Business Email:                           |

Form EH-06 (Revised 09-2015)

| Establishment Name:<br>Jack in the Box #3725 |   | Physical A 2808 | Ridge Rd                              | City/State:<br>Rockwall, TX |                             | License/Permit # Page                 |          | e <u>2</u> of <u>2</u> |  |  |
|--|---|-----------------|---------------------------------------|-----------------------------|-----------------------------|---------------------------------------|----------|------------------------|--|--|
| Item/Loc                                     | ation   | Temp F          | TEMPERATURE OBSERVAT<br>Item/Location | Temp F                      | Item/Locat                  | ion                                   |          | Temp F                 |  |  |
|  | mbient  | 14              | reach in cooler/tacos                 | 41                          | under counter cooler ambier |                                       | ent      | 34                     |  |  |
| WIC  | /chicken breast   | 39              | chicken tenders                       | 41                          | to go under counter cooler  |                                       |          | 37                     |  |  |
| chic   | ken nuggets   | 40              | small cold top/ cheese                | 45-49                       | Shake mix                   |                                       |          | 36                     |  |  |
| chio   | cken tenders  | 40              | under/Swiss cheese                    | 41                          |                             |                                       |          |                        |  |  |
|  | cheese  | 39              | white cheese                          | 41                          |                             |                                       |          |                        |  |  |
| reac   | h in cooler/ham   | 41              | slider drawers/chicken                | 163                         |                             |                                       |          |                        |  |  |
| reach  | in freezer ambient  | 6               | spicy chicken                         | 165                         |                             |                                       |          |                        |  |  |
| rea  | ch in freezer   | 11              | chicken                               | 162                         |                             |                                       |          |                        |  |  |
| Item   |   |                 | SERVATIONS AND CORRECTIV              |                             |                             |                                       |          |                        |  |  |
| Item<br>Number                               | And has benow of foor Establishment has been made. Foor affected to the conditions observed and |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  | Back hand sink 100+F equipped   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  | 3 comp sink 115F  | nood            |                                       |                             |                             |                                       |          |                        |  |  |
|  | Ice machine looks good<br>Dar Pro/internal grease container for spent grease/ not outside       |                 |                                       |                             |                             |                                       |          |                        |  |  |
| W  |   |                 |                                       | not out                     |                             |                                       |          |                        |  |  |
|  | Light out in WIF/order in to repair<br>Taco lettuce on 4 hour timer to discard                  |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  | Sandwich toppings   | on 4 ho         | ur timer to discard                   |                             |                             |                                       |          |                        |  |  |
|  | Tea nozzles WRS c   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  | Sani buckets at 200   | )ppm qu         | ats                                   |                             |                             |                                       |          |                        |  |  |
| 45   | to clean floors, som  | e minor         | food debris                           |                             |                             |                                       |          |                        |  |  |
|  | Plumbing smell in F   | Restroor        | ns/ on going issue                    |                             |                             |                                       |          |                        |  |  |
|  | RR sinks 100+F eq   | uipped          |                                       |                             |                             |                                       |          |                        |  |  |
|  | Soda dispenser clea   | aned da         | ily                                   |                             |                             |                                       |          |                        |  |  |
| 34   | Fruit fly near soda o   | dispense        | er                                    |                             |                             |                                       |          |                        |  |  |
| 3  | Avoid over stacking cl  | heese in        | cold top/to cold hold at 41           | or belo                     | w/to be ι                   | used within 4 hour                    | rs       |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
|  |   |                 |                                       |                             |                             |                                       |          |                        |  |  |
| <b>D</b> -                                   |   |                 |                                       |                             | r                           |                                       |          |                        |  |  |
| Received<br>(signature)                      |   | Z               | Judith He                             | rnanc                       | -                           | Title: Person In Charge/ C<br>Manager | Jwner    |                        |  |  |
| Inspected<br>(signature)                     | Judith Hernande<br>The<br>Christy Cor   | tez 1           | RS Christy Co                         | ortez                       |                             | ~                                     |          |                        |  |  |
|  | (Povised 09 2015)   | 0,1             |                                       | · - <b></b> ,               |                             | Samples: Y N # c                      | collecte | d                      |  |  |

Form EH-06 (Revised 09-2015)