	Retail Food Establishment Inspection Report																
	Allergy policy Section 1 spectron 1 section 1 s																
Date: Time in: Time out: License/Per 11/7/2022 3:27 4:16 FOOI								12	5				Est. Type Risk Category Page $\frac{1}{2}$ of $\frac{2}{2}$	2			
					3:27 4:16 FOC tion: ✓ 1-Routine 2-Follow Up 3-Comple			_	0 nves	tige	atio	n	5-CO/Construction 6-Other TOTAL/SCOF				
E	stabli	ishm	ent	Nan	e: Contact/Owner	Name	:		nves	, <u>5</u> .	11101	u j	Number of Violations COS:				
Jack in the Box 3725 Becky Tribo Physical Address: Pest control :						OX		Hoo			G	reas	se trap : Follow-up: Yes	ł			
2808 Ridge Rd Rockwall, TX C-Tech/monthly Compliance Status: Out = not in compliance IN = in compliance						$\mathbf{O} = \mathbf{n}\mathbf{O}$	JJ/3mo LES/1000gal						pplicable $COS = corrected on site R = repeat violation W- Watch$	h			
М	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation						-		box for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for \mathbf{R}				
Co O U	ompli I N	pliance Status N C Time and Temperature for Food Safety					Compliance Status R O I N N C							R			
T		0	л	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T		-		S	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					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 Gloves used				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~	T5. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN							
W					6. Time as a Public Health Control; procedures & records		Ī						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 good condition, safe, and unadulterated; parasite								only pasteurized eggs				
	~				destruction corporate								Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
-		Check at receipt Protection from Contamination					ŀ	-	~				Water only 18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Ī	Water/ Plumbing					Water/ Plumbing				
	•				10. Food contact surfaces and Returnables ; Cleaned and			19. Water from approved source; Plumbing instal				19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or			1	~				20. Approved Sewage/Wastewater Disposal System, proper				
	~				reconditioned discarded				~				disposal				
0	Ι	N	N	С	Priority Foundation Items (2 Po	pints)) vio	olatio	ons I	Req N	uire N	Cor		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel			U T	N	0	A	O S					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6				~				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			Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips probe					
	~	23 Hot and Cold Water available: adequate pressure safe				Ī	Permit Requirement, Prerequisite for Operatio										
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			,	~				30. Food Establishment Permit (Current/insp report sign posted)				
_				_	Conformance with Approved Procedures								12/31/2022 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 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	Ι	N	N	С	Core Items (1 Point) Violations Require Corrective	e Actie R	on N	0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other		-	U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
1	~				animals 35. Personal Cleanliness/eating, drinking or tobacco use	$\left \right $			~								
 1					36. Wiping Cloths; properly used and stored	+	-		~				Physical Facilities 42. Non-Food Contact surfaces clean	F			
⊢					37. Environmental contamination	+	-		~				43. Adequate ventilation and lighting; designated areas used				
L	~					+	-			_			44. Garbage and Refuse properly disposed; facilities maintained	├──			
	ע ג				38. Approved thawing method				~				······································				
	-				38. Approved thawing method Proper Use of Utensils		-	1	~				45. Physical facilities installed, maintained, and clean				
	-						-	1	v v								
	~				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					45. Physical facilities installed, maintained, and clean				

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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 372		Address: 8 Ridge Rd	City/State:	all. TX	License/Permit # FOOD5035	Page <u>2</u> of <u>2</u>	2					
		TEMPERATURE OB	SERVATIONS									
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp	F					
under counter cooler/shredded cheese	41	reach in freezer an	nbient 6	main hot holding drawers/b		rger 17	1					
WIC/chicken	41	reach in cooler	/ham 37/34	under c	ent 38	3						
eggrolls	39	reach in freezer an	nbient 11	front une	ffee 41							
chicken breas	t 38	hot holding drawers/spicy	chicken 91	S	29)						
breaded chicken brea	ast 37	homestyle chi	cken 94	to go und	to go under counter cooler/creamer							
tomatoes	41	chicken	156	W	-13	3						
reach in cooler/tac	os 42	cold top/ che	ese 42									
spicy chciken		under ha										
Itom		OBSERVATIONS AND COR										
Item AN INSPECTION OF YOU NUMBER NOTED BELOW:	UR ESTABLISH	MENT HAS BEEN MADE. YOUR	ATTENTION IS DIRI	ECTED TO TH	E CONDITIONS OBSERV	'ED AND						
		n soap and paper to	wels									
3 comp sink 12		· · · · ·										
36 Store wiping clo												
		heese. Also 4 hour timer f	-									
		off/was not hot holding an		•	re part of hot holding	unit)						
		arded and hot holdir										
		too high in cold tops			r below through o	out						
		n 4 hour timer to dis	card. TPHC									
Sani bucket 200												
	: 100 F wi	h soap and paper to	owels									
		nd separate in cool	ers									
	-	noldy/front counter										
	nd basebo	ards and where FR	P is not seale	ed to wal	l near to go win	dow						
RR sinks 106 F												
Soda and tea no	ozzles WF	RS daily										
Coca Cola servi	ces ice m	achine in front and s	soda dispens	er								
Received by: (signature)		Print:			Title: Person In Charge/	Owner	_					
Judith Herno	andez	Judith	Hernan	dez	Manager							
(signature) Judith Herne (signature) Christy C	`~to-	Print:	v Corto-	DC	<u> </u>							
Eorm EH 06 (Powisod 09 2015)	oriez,	rs Unrist	y Cortez,	КЭ	Samples: Y N #	collected						