## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: 11/6/2020						Time out: 10:25	5 FOOD 5035					Est. Type	Risk Category	Page 1 of	2_			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Comple Establishment Name: Contact/Owner						4-]	Inve	stiga	ation	1	5-CO/Construction  * Number of Repeat Violati	6-Other	TOTAL/SCO	ORE				
Jack in the Box #3725						taine.						✓ Number of Violations COS:		0/01/	/ <b>^</b>			
Physical Address: 2808 Ridge Rd Rockwall, TX  Pest control: Premier/monthly  Compliance Status: Out = not in compliance IN = in compliance NO							Hoo Dr Pow		n/3mo	Gı LE	reas S/5	e trap : F 500gal/6mo N	Follow-up: Yes 🗸 No 🗌	9/91/	<u> </u>			
M					Status: Out = not in corresponds in the OUT box for o	mpliance IN = in each numbered it	compliance tem	NO Mark '	not of a che						plicable COS = corrected on si ox for IN, NO, NA, COS Mark	ite $\mathbf{R}$ = repeat violate an $\mathbf{X}$ in appropriate	lation W-Wa	tch
	1	•	- 64	4	Prior	rity Items (3	Points) v	iolations	Requi	_					ive Action not to exceed 3 days			
O U	I N O A O Time and Temperature for Food Safety					R	O U				C 0	Employee Health			R			
Т	T S (F = degrees Fahrenheit)  1. Proper cooling time and temperature							Т				S	12. Management, food employe	ees and conditional	employees;			
	~							~					nowledge, responsibilities, and reporting					
3					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135°	°F)								Preventing Cont	tamination by Han	ds	
	~				4. Proper cooking time a	and temperature	;				~				14. Hands cleaned and properly	•		Τ
			~		5. Proper reheating proc Hours)	edure for hot ho	olding (165°	°F in 2			~				15. No bare hand contact with alternate method properly follows:	ready to eat foods or wed (APPROVED	r approved YN)	
	~				6. Time as a Public Heal	lth Control; prod	cedures &	records							Highly Suscer	ptible Populations		
						1.0									16. Pasteurized foods used; pro	phibited food not off	ered	
						oroved Source	1 5	1.			•				Pasteurized eggs used when receeded cooked	quired		
	/				7. Food and ice obtained good condition, safe, and destruction	d unadulterated;		ou m							Che	emicals		
					8. Food Received at pro								I		17. Food additives; approved a	nd properly stored:	Washing Fruits	
	~				checked at re	_					~				& Vegetables water only			
					Protection	from Contami	nation				~				18. Toxic substances properly i	identified, stored and	d used	
3					9. Food Separated & propreparation, storage, dis			ood							Water	/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	es and Returnable opm/temperature	les ; Cleane	ed and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned	f returned, previ	iously serve	ed or			7				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	+
	ľ				reconditioned disca	arded									· · · · ·			
					Pric	rity Founda	tion Iton	ne (2 Poi	inte) v	iolati	ione	Dog	uiro	Cor	ractive Action within 10 days			-
O U T	I N	N O	N A	C O S	Prio Demonstration				ints) v	O U		Req N O	N A	C 0	rective Action within 10 days Food Temperature	· Control/ Identifica	ation	R
O U T					Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personnel	owledge,		0	I	N	N	C		d; Equipment Adec		R
	N			О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	/ Personnel ation of kno nager/ Poste	owledge, ed		O U	I N	N	N	C 0	Food Temperature 27. Proper cooling method used	d; Equipment Adec		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	iment Name: (in the Box #3725	Physical A	ddress: Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FOOD 5035	age <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp 1				
under counter cooler/cut tomatoes		38	reach in freezer ambien	3	Shake mix		34				
WIC/chicken breast diced chicken eggroll		40	egg cooked	186	to go cooler/milk/creamer		er 49/58				
		40	hot drawers/ sausage	168	whipped topping		51				
		39	scrambled egg	181	sour cream/ambient 53		3 51				
reach in/taco		39	cold top/sliced chees	41	Or	50					
chicken strip		41	under/ham	41	WIF		8				
reach	reach in freezer ambient		fry freezer ambien	34							
reac	ch in cooler/ham	40	front counter cooler/milk coffee	41							
			SERVATIONS AND CORRECT	_	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Back hand sink 133										
	3 comp sink 122										
9	Avoid draining lettuce on dirty side of 3 comp sink. Drain on sanitized side instead away/separate from dirty dishes										
W	-		side of 3 comp sink ins			· ·					
42	Clean floor drains		<u> </u>								
35	Store employee items low and separate in WIC										
				th timer t	to disca	rd 4 hours TPHC	•				
	Pasteurized shelled eggs only. Out on counter with timer to discard 4 hours. TPHC  No raw meat except for frozen hamburger patties, cooked from frozen. Chicken pre-cooked.										
	Sandwich toppings, TCS, on 4 hour timer to discard. TPHC										
	Taco lettuce on 4 hour timer to discard. TPHC										
	Sani bucket 200 ppm quats										
W	Fry freezer not freezing but cold holding well below 41										
45	Repairs to holes in wall in to go area/broken baseboards where necessary										
	to go hand sink 100										
2	All TCS foods discarded in to go cooler as unknown amount of time above 41 F										
	Store has had an improvement to cleaning. Good.										
	Store has had an improvement to cleaning. Good.										
	No dine in, to go only										
Received			Print:			Title: Person In Charge/ Ow	ner				
(signature)	Tudith Hernande	Z	Judith He	ernand	dez	Manager					
Inspecte	ed by:		Print:								
(signature)		orte		Corte	ez	Complex XV XV " "	14: 1				
	06 (Revised 09-2015)		o		_	Samples: Y N # col	lected				