



FI-4005

Date: 03/09/2024	Time in: 07:34	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>																																																																																																																																																																																																																		
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		91																																																																																																																																																																																																																			
Establishment Name: Jack in the Box		Contact/Owner Name: Mayra Nunez				Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																	
Physical Address: 11920 US-380		Pest control : ABC 2-20-24				Grease trap : Liquid environmental 6-2... Follow-up: No																																																																																																																																																																																																																	
<p><b>Compliance Status:</b> Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch 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 <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																							
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FI-4005



INSTANT INSPECTOR

Establishment Name: Jack in the Box		Physical Address: 11920 US-380		City/State: Cross Roads, TX		License/Permit # 0	Page ___ of ___ 2 of 2
TEMPERATURE OBSERVATIONS							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Small reach in front counter	37°F						
Front counter	39°F						
Drive thru cooler	34.5°F						
Tomatoes	40°F						
Onions	41°F						
Eggs	38°F						
Walk in	31°F						
OBSERVATIONS AND CORRECTIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:						
3	No food prepared yet						
10	200 ppm QAC						
20	Records not available						
28	Salads in walk in observed without a date label.						
29	Digital probe. QAC						
30	Permit not posted						
44	Clean debris around dumpster. Call trash provider to replace missing lid.						
Received by: (signature)				Print:	Mayra Nunez		Title: Person In Charge/ Owner General manager
Inspected by: (signature)				Print:	Tammy McMahan, RS, CPO		Samples: Y <input checked="" type="radio"/> # collected N/A