

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 5-3-22	Time in: 1505	Time out: 1530	License/Permit #	Est. Type Rest	Risk Category low	Page <u>1</u> of <u>3</u>	
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	Total Score
Establishment Name: Jack in the box			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		100
Physical Address: 11920 Hwy 380		City/Country: Town of Cross Roads	Zip Code:	Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site
 Mark the appropriate points in the OUT box for each numbered item. R = repeat violation. Mark an asterisk * in appropriate box for R.

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature	
		<input checked="" type="checkbox"/>			2. Proper Cold Holding temperature (41°F/45°F)	
		<input checked="" type="checkbox"/>			3. Proper Hot Holding temperature(135°F)	
		<input checked="" type="checkbox"/>			4. Proper cooking time and temperature	
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		<input checked="" type="checkbox"/>			6. Time as a Public Health Control: procedures & records	
Approved Source						
		<input checked="" type="checkbox"/>			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
		<input checked="" type="checkbox"/>			8. Food Received at proper temperature	
Protection from Contamination						
		<input checked="" type="checkbox"/>			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
		<input checked="" type="checkbox"/>			10. Food contact surfaces and Returnables : Cleaned and Sanitized at _____ppm/temperature	
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned	

O U T	I N	N O	N A	C O S	Employee Health	R
		<input checked="" type="checkbox"/>			12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting	
		<input checked="" type="checkbox"/>			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
		<input checked="" type="checkbox"/>			14. Hands cleaned and properly washed/ Gloves used properly	
		<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y,N)	
Highly Susceptible Populations						
		<input checked="" type="checkbox"/>			16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required	
Chemicals						
		<input checked="" type="checkbox"/>			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		<input checked="" type="checkbox"/>			18. Toxic substances properly identified, stored and used	
Water/ Plumbing						
		<input checked="" type="checkbox"/>			19. Water from approved source; Plumbing installed; proper backflow device	
		<input checked="" type="checkbox"/>			20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days


O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R
		<input checked="" type="checkbox"/>			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
		<input checked="" type="checkbox"/>			22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling						
		<input checked="" type="checkbox"/>			23. Hot and Cold Water available; adequate pressure, safe	
		<input checked="" type="checkbox"/>			24. Required records available (shellshock tags, parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures						
				<input checked="" type="checkbox"/>	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory						
				<input checked="" type="checkbox"/>	26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	

O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
		<input checked="" type="checkbox"/>			27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>	
		<input checked="" type="checkbox"/>			28. Proper Date Marking and disposition	
		<input checked="" type="checkbox"/>			29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>	
Permit Requirement, Prerequisite for Operation						
		<input checked="" type="checkbox"/>			30. Food Establishment Permit (Current & Valid)	
Utensils, Equipment, and Vending						
		<input checked="" type="checkbox"/>			31. Adequate handwashing facilities; Accessible and properly supplied, used	
		<input checked="" type="checkbox"/>			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		<input checked="" type="checkbox"/>			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R
		<input checked="" type="checkbox"/>			34. No Evidence of Insect contamination, rodent/other animals	
		<input checked="" type="checkbox"/>			35. Personal Cleanliness/eating, drinking or tobacco use	
		<input checked="" type="checkbox"/>			36. Wiping Cloths; properly used and stored	
		<input checked="" type="checkbox"/>			37. Environmental contamination	
		<input checked="" type="checkbox"/>			38. Approved thawing method	
Proper Use of Utensils						
		<input checked="" type="checkbox"/>			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
		<input checked="" type="checkbox"/>			40. Single-service & single-use articles; properly stored and used	

O U T	I N	N O	N A	C O S	Food Identification	R
		<input checked="" type="checkbox"/>			41. Original container labeling (Bulk Food)	
Physical Facilities						
		<input checked="" type="checkbox"/>			42. Non-Food Contact surfaces clean	
		<input checked="" type="checkbox"/>			43. Adequate ventilation and lighting; designated areas used	
		<input checked="" type="checkbox"/>			44. Garbage and Refuse properly disposed; facilities maintained	
		<input checked="" type="checkbox"/>			45. Physical facilities installed, maintained, and clean	
		<input checked="" type="checkbox"/>			46. Toilet Facilities; properly constructed, supplied, and clean	
				<input checked="" type="checkbox"/>	47. Other Violations	

Received by: (signature) 	Print: Estefania Villarreal	Title: Person In Charge/ Owner
Inspected by: (signature) John Glover R. A.	Print: John Glover	Business Email:

Corrective Actions to Ensure Safe Food

Item No.

- 1 **Cooling**
 - TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

- 2 **Cold Hold**
 - TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction

 - TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

- 3 **Hot Hold**
 - TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction

 - TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

- 4 **Cooking**
 - TCS food undercooked:
Action: Re-cook to proper temperature

- 5 **Rapid Reheating**
 - TCS food improperly reheated:
Action: Reheat rapidly to 165° F

- 7 **Approved Source/Sound Condition**
 - Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

- 9 **Cross-Contamination of Raw/Cooked Foods**
 - Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

- 14 **Handwashing**
 - Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

- 15 **Proper Handling of Ready-to-Eat Foods**
 - Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

- 19, 23 **Water Supply**
 - Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

