



FI-3381

Date: 10/10/2023	Time in: 12:41	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		94																																																																																																																																																																																																																									
Establishment Name: Jack in the Box		Contact/Owner Name: Mayra Nunez				<input checked="" type="checkbox"/> Number of Repeat Violations: <u>0</u> <input checked="" type="checkbox"/> Number of Violations COS: <u>0</u>																																																																																																																																																																																																																							
Physical Address: 11920 US-380		Pest control : 9/19/23				Grease trap : 9/25/23																																																																																																																																																																																																																							
Follow-up: No																																																																																																																																																																																																																													
<p>Compliance Status: 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>																																																																																																																																																																																																																													
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																																																																																																																																																																																																																													
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Time and Temperature for Food Safety (F = degrees Fahrenheit)</td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>1. Proper cooling time and temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>2. Proper Cold Holding temperature(41°F/ 45°F)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>3. Proper Hot Holding temperature(135°F)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>4. Proper cooking time and temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>5. Proper reheating procedure for hot holding (165°F in 2 Hours)</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>6. Time as a Public Health Control; procedures & records</td> </tr> <tr> <td colspan="5" style="text-align: center;">Approved Source</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>8. Food Received at proper temperature</td> </tr> <tr> <td colspan="5" style="text-align: center;">Protection from Contamination</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>9. Food Separated & protected, prevented during food preparation, storage, display, and tasting</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>11. Proper disposition of returned, previously served or reconditioned</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Time and Temperature for Food Safety (F = degrees Fahrenheit)													X				1. Proper cooling time and temperature		X				2. Proper Cold Holding temperature(41°F/ 45°F)		X				3. Proper Hot Holding temperature(135°F)		X				4. Proper cooking time and temperature		X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)		X				6. Time as a Public Health Control; procedures & records	Approved Source							X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		X				8. Food Received at proper temperature	Protection from Contamination							X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		X				10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature		X				11. Proper disposition of returned, previously served or reconditioned	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Employee Health</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</td> </tr> <tr> <td colspan="5" style="text-align: center;">Preventing Contamination by Hands</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>14. Hands cleaned and properly washed/ Gloves used properly</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>15. No bare hand contact with ready to eat foods or approved alternate method properly followed</td> </tr> <tr> <td colspan="5" style="text-align: center;">Highly Susceptible Populations</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required</td> </tr> <tr> <td colspan="5" style="text-align: center;">Chemicals</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>17. Food additives; approved and properly stored; Washing Fruits & Vegetables</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>18. Toxic substances properly identified, stored and used</td> </tr> <tr> <td colspan="5" style="text-align: center;">Water/ Plumbing</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>19. Water from approved source; Plumbing installed; proper backflow device</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>20. Approved Sewage/Wastewater Disposal System, proper disposal</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Employee Health							X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	Preventing Contamination by Hands							X				14. Hands cleaned and properly washed/ Gloves used properly		X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed	Highly Susceptible Populations							X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Chemicals							X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		X				18. Toxic substances properly identified, stored and used	Water/ Plumbing							X				19. Water from approved source; Plumbing installed; proper backflow device		X				20. Approved Sewage/Wastewater Disposal System, proper disposal
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Time and Temperature for Food Safety (F = degrees Fahrenheit)																																																																																																																																																																																																																													
	X				1. Proper cooling time and temperature																																																																																																																																																																																																																								
	X				2. Proper Cold Holding temperature(41°F/ 45°F)																																																																																																																																																																																																																								
	X				3. Proper Hot Holding temperature(135°F)																																																																																																																																																																																																																								
	X				4. Proper cooking time and temperature																																																																																																																																																																																																																								
	X				5. Proper reheating procedure for hot holding (165°F in 2 Hours)																																																																																																																																																																																																																								
	X				6. Time as a Public Health Control; procedures & records																																																																																																																																																																																																																								
Approved Source																																																																																																																																																																																																																													
	X				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction																																																																																																																																																																																																																								
	X				8. Food Received at proper temperature																																																																																																																																																																																																																								
Protection from Contamination																																																																																																																																																																																																																													
	X				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting																																																																																																																																																																																																																								
	X				10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature																																																																																																																																																																																																																								
	X				11. Proper disposition of returned, previously served or reconditioned																																																																																																																																																																																																																								
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Employee Health																																																																																																																																																																																																																													
	X				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting																																																																																																																																																																																																																								
	X				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth																																																																																																																																																																																																																								
Preventing Contamination by Hands																																																																																																																																																																																																																													
	X				14. Hands cleaned and properly washed/ Gloves used properly																																																																																																																																																																																																																								
	X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed																																																																																																																																																																																																																								
Highly Susceptible Populations																																																																																																																																																																																																																													
	X				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required																																																																																																																																																																																																																								
Chemicals																																																																																																																																																																																																																													
	X				17. Food additives; approved and properly stored; Washing Fruits & Vegetables																																																																																																																																																																																																																								
	X				18. Toxic substances properly identified, stored and used																																																																																																																																																																																																																								
Water/ Plumbing																																																																																																																																																																																																																													
	X				19. Water from approved source; Plumbing installed; proper backflow device																																																																																																																																																																																																																								
	X				20. Approved Sewage/Wastewater Disposal System, proper disposal																																																																																																																																																																																																																								
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																																																																																																																																																																																																																													
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Demonstration of Knowledge/ Personnel</td> <td></td> </tr> <tr> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</td> </tr> <tr> <td></td> <td>2</td> <td></td> <td></td> <td></td> <td>22. Food Handler/ no unauthorized persons/ personnel</td> </tr> <tr> <td colspan="5" style="text-align: center;">Safe Water, Recordkeeping and Food Package Labeling</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>23. Hot and Cold Water available; adequate pressure, safe</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled</td> </tr> <tr> <td colspan="5" style="text-align: center;">Conformance with Approved Procedures</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions</td> </tr> <tr> <td colspan="5" style="text-align: center;">Consumer Advisory</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Demonstration of Knowledge/ Personnel							2				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		2				22. Food Handler/ no unauthorized persons/ personnel	Safe Water, Recordkeeping and Food Package Labeling							X				23. Hot and Cold Water available; adequate pressure, safe		X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	Conformance with Approved Procedures							X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	Consumer Advisory							X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Food Temperature Control/ Identification</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>28. Proper Date Marking and disposition</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips</td> </tr> <tr> <td colspan="5" style="text-align: center;">Permit Requirement, Prerequisite for Operation</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>30. Food Establishment Permit (Current and Valid)</td> </tr> <tr> <td colspan="5" style="text-align: center;">Utensils, Equipment, and Vending</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>31. Adequate handwashing facilities: Accessible and properly supplied, used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Food Temperature Control/ Identification							X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		X				28. Proper Date Marking and disposition		X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Permit Requirement, Prerequisite for Operation							X				30. Food Establishment Permit (Current and Valid)	Utensils, Equipment, and Vending							X				31. Adequate handwashing facilities: Accessible and properly supplied, used		X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		X				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided																																																						
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Demonstration of Knowledge/ Personnel																																																																																																																																																																																																																													
	2				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)																																																																																																																																																																																																																								
	2				22. Food Handler/ no unauthorized persons/ personnel																																																																																																																																																																																																																								
Safe Water, Recordkeeping and Food Package Labeling																																																																																																																																																																																																																													
	X				23. Hot and Cold Water available; adequate pressure, safe																																																																																																																																																																																																																								
	X				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled																																																																																																																																																																																																																								
Conformance with Approved Procedures																																																																																																																																																																																																																													
	X				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions																																																																																																																																																																																																																								
Consumer Advisory																																																																																																																																																																																																																													
	X				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label																																																																																																																																																																																																																								
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Food Temperature Control/ Identification																																																																																																																																																																																																																													
	X				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature																																																																																																																																																																																																																								
	X				28. Proper Date Marking and disposition																																																																																																																																																																																																																								
	X				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																																																																																																																																																																																																																								
Permit Requirement, Prerequisite for Operation																																																																																																																																																																																																																													
	X				30. Food Establishment Permit (Current and Valid)																																																																																																																																																																																																																								
Utensils, Equipment, and Vending																																																																																																																																																																																																																													
	X				31. Adequate handwashing facilities: Accessible and properly supplied, used																																																																																																																																																																																																																								
	X				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																								
	X				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																																																																																																																																																																																																																													
<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Prevention of Food Contamination</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>34. No Evidence of Insect contamination, rodent/other animals</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>35. Personal Cleanliness/eating, drinking or tobacco use</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>36. Wiping Cloths; properly used and stored</td> </tr> <tr> <td></td> <td>1</td> <td></td> <td></td> <td></td> <td>37. Environmental contamination</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>38. Approved thawing method</td> </tr> <tr> <td colspan="5" style="text-align: center;">Proper Use of Utensils</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>40. Single-service & single-use articles; properly stored and used</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Prevention of Food Contamination							X				34. No Evidence of Insect contamination, rodent/other animals		X				35. Personal Cleanliness/eating, drinking or tobacco use		X				36. Wiping Cloths; properly used and stored		1				37. Environmental contamination		X				38. Approved thawing method	Proper Use of Utensils							X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		X				40. Single-service & single-use articles; properly stored and used	<table border="1"> <thead> <tr> <th colspan="5">Compliance Status</th> <th rowspan="2">R</th> </tr> <tr> <th>O</th> <th>I</th> <th>N</th> <th>N</th> <th>C</th> </tr> <tr> <th>U</th> <th>N</th> <th>O</th> <th>A</th> <th>O</th> </tr> <tr> <th>T</th> <th></th> <th></th> <th></th> <th>S</th> </tr> </thead> <tbody> <tr> <td colspan="5" style="text-align: center;">Food Identification</td> <td></td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>41. Original container labeling (Bulk Food)</td> </tr> <tr> <td colspan="5" style="text-align: center;">Physical Facilities</td> <td></td> </tr> <tr> <td></td> <td>1</td> <td></td> <td></td> <td></td> <td>42. Non-Food Contact surfaces clean</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>43. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>44. Garbage and Refuse properly disposed; facilities maintained</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>45. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>46. Toilet Facilities; properly constructed, supplied, and clean</td> </tr> <tr> <td></td> <td>X</td> <td></td> <td></td> <td></td> <td>47. Other Violations</td> </tr> </tbody> </table>			Compliance Status					R	O	I	N	N	C	U	N	O	A	O	T				S	Food Identification							X				41. Original container labeling (Bulk Food)	Physical Facilities							1				42. Non-Food Contact surfaces clean		X				43. Adequate ventilation and lighting; designated areas used		X				44. Garbage and Refuse properly disposed; facilities maintained		X				45. Physical facilities installed, maintained, and clean		X				46. Toilet Facilities; properly constructed, supplied, and clean		X				47. Other Violations																																																																		
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Prevention of Food Contamination																																																																																																																																																																																																																													
	X				34. No Evidence of Insect contamination, rodent/other animals																																																																																																																																																																																																																								
	X				35. Personal Cleanliness/eating, drinking or tobacco use																																																																																																																																																																																																																								
	X				36. Wiping Cloths; properly used and stored																																																																																																																																																																																																																								
	1				37. Environmental contamination																																																																																																																																																																																																																								
	X				38. Approved thawing method																																																																																																																																																																																																																								
Proper Use of Utensils																																																																																																																																																																																																																													
	X				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used																																																																																																																																																																																																																								
	X				40. Single-service & single-use articles; properly stored and used																																																																																																																																																																																																																								
Compliance Status					R																																																																																																																																																																																																																								
O	I	N	N	C																																																																																																																																																																																																																									
U	N	O	A	O																																																																																																																																																																																																																									
T				S																																																																																																																																																																																																																									
Food Identification																																																																																																																																																																																																																													
	X				41. Original container labeling (Bulk Food)																																																																																																																																																																																																																								
Physical Facilities																																																																																																																																																																																																																													
	1				42. Non-Food Contact surfaces clean																																																																																																																																																																																																																								
	X				43. Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																								
	X				44. Garbage and Refuse properly disposed; facilities maintained																																																																																																																																																																																																																								
	X				45. Physical facilities installed, maintained, and clean																																																																																																																																																																																																																								
	X				46. Toilet Facilities; properly constructed, supplied, and clean																																																																																																																																																																																																																								
	X				47. Other Violations																																																																																																																																																																																																																								



FI-3381



Establishment Name: Jack in the Box	Physical Address: 11920 US-380	City/State: Cross Roads, TX	License/Permit # 0	Page <u> </u> of <u> </u> 2 of 2
--	-----------------------------------	--------------------------------	-----------------------	---------------------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Burger patty	167°F				
Burger patty	163°F				
Chopped lettuce (time)	45°F				
Walk in cooler	34°F				
Storage cooler	32°F				
Storage cooler chicken	37°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:
6	Observed proper time labeling for TCS foods held outside of coolers.
10	200ppm QAC at 3 compartment sink.
20	LES 9/25/23 1500gal.
21	CFM required on site during operational hours. Certify additional staff to ensure coverage of all shifts. at time of inspection no CFM on site.
22	Food handler licenses not available during inspection. Email all food handler licenses to bradley@instantinspector.com within 3 days and maintain copies on site available during inspection.
34	Pest control serviced on 9/19/23 ABC services.
37	Maintain product stored a minimum of 6 inches off the floor. Observed large amount of back stock prevention the storage room from being properly cleaned.
42	Observed light food debris in storage cabinets in front of house, increase detail cleaning of these areas.

Received by: <small>(signature)</small> 	Print: Mayra Nunez	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> 	Print: Bradley Strange, REHS/RS/C...	Samples: Y <input checked="" type="radio"/> N # collected N/A