

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>5-5-23</b>	Time in: <b>1100</b>	Time out: <b>1200</b>	License/Permit #	Est. Type: <b>Rest</b>	Risk Category: <b>Low</b>	Page <b>1</b> of <b>2</b>	
Purpose of Inspection:		<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>Total Score</b>
Establishment Name: <b>Jack In The Box</b>			Contact/Owner Name:		* Number of Repeat Violations: <b>0</b>		<b>91</b>
Physical Address: <b>11920 Hwy 4380</b>			City/County: <b>Town of Cross Roads</b>		✓ Number of Violations COS: <b>0</b>		
Zip Code:			Phone:		Follow-up: Yes <input checked="" type="checkbox"/> No <input 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	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					
<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					
<b>Approved Source</b>					
<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					
<b>Protection from Contamination</b>					
<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: <u>Cleaned</u> and Sanitized at _____ ppm temperature					
<input checked="" type="checkbox"/>					
11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>					
<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					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					
<input checked="" type="checkbox"/>					
23. Hot and Cold Water available; adequate pressure, safe					
<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); <u>Packaged Food</u> labeled					
<b>Conformance with Approved Procedures</b>					
<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					
<b>Consumer Advisory</b>					
<input checked="" type="checkbox"/>					
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Remainder/ Buffet Plate/ Allergen Label)					

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	R
<b>Prevention of Food Contamination</b>					
<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					
<b>Proper Use of Utensils</b>					
<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					

Received by: (signature) <b>GUADALUPE MARTINEZ</b>	Print: <b>[Signature]</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <b>John Glover Jr. A.</b>	Print: <b>John Glover</b>	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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Jack In The Box</i>	Physical Address: <i>11920 Hwy 380</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <i>7</i> of <i>7</i>
---	---	--	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Walk in cooler units)</i>	<i>41-45</i>				
<i>TCS foods (Walking unit)</i>	<i>135-150</i>				

**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:

- 5* Management should develop a written procedure to reheat hot holding foods to 165°F at 2 hour intervals.
- 7.1* Food manager certification <sup>records</sup> are required to be maintained in the store.
- 7.2* Food handler registration records are required to be maintained in the store. Employees who prepare and handle food are required to secure a food handler registration within 30 days of their hire date. Website: ServSafe.com
- 3.1* Paper towels are required at all hand washing sinks.

Received by: (signature) <i>GUADALUPE MARTINEZ</i>	Print: <i>[Signature]</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>John Glover, D.S.</i>	Print: <i>John Glover</i>	Samples: Y <input checked="" type="checkbox"/> N <input type="checkbox"/> # collected <i>2</i>