The Town of Cross Roads Retail Food Establishment Inspection Report

| Date: | Time in: Time out: Liceuse/Pennit # | int 1 | шэр | ecu | OII I | Kel | Fu Tax | . 3 | | | |
|---|--|--------------|--|--|----------|-------------|---|----------|--|--|--|
| 5-5-23 Purpose of Inspection: | 1100 1200 | | | | | | Rest Low | of | | | |
| r ur pase of raspection: | 1-Compliance 2-Routine | | 3-Field | Investi | ation | | 4-Visit S-Other Tota | al Score | | | |
| Establishment Name: Jack Iu | The Box Contact/Owner Name: | | | | | | * Number of Repeat Violations: Number of Violations COS: | | | | |
| Physical Address: | ey386 City/County: Town of CHOSI Roads | | Zip Coo | le: | F | Phone: | Follow-up: Yes 9'/ | | | | |
| Co | insulfance Status: Out = not in compliance IN = in compliance NO = not observed NA = | not appl | licable (| COS = c | arrected | on site | No | | | | |
| Mark the appropriate points in the OUT box for each numbered item Mark ** 'n checkmark in appropriate box for IN, NO, NA, UOS Mark an asterisk ** 'n appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days | | | | | | | | | | | |
| Compliance Status | Frierry (tems (3 Points) viviations | Require | all the second second | pliance | | ction r | int to exceed 3 days | | | | |
| 0 1 N N C C N N O S | Time and Temperature for Food Sufety (F = dogrees Fabrenheit) | R | U | N C | | 0 | Employer Health | R | | | |
| | 1. Proper cooling time and temperature | | Т | + | | S | 12. Management, food employees and conditional employees. | | | | |
| | 2. Proper Cold Holding temperature (41°F/45°F) | 1 | | | | | knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from | | | | |
| V | 3. Proper Hot Holding temperature(135°F) | | | 1 | 1 | | eyes, nose, and mouth Preventing Contamination by Hands | | | | |
| 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2) | | | 1 | | | | Trands cleaned and properly washed/ Gloves used property No bare hand contact with ready to eat foods or approved | | | | |
| | Hours) 6. Time as a Public Health Control: procedures & records | | | | | | alternate method properly followed (APPROVED Y N) | | | | |
| | Approved Source | | | Highly Susceptible Populations 16. Pasteurized foods used: prohibited food not offered. | | | | | | | |
| | 7. Food and ice obtained from approved source; Food in | 11 | | | 1 | | Pasteurized eggs used when required Chemicals | | | | |
| | good condition, safe, and unadulterated; parasite destruction | | | | | | Chemicais | | | | |
| | 8. Food Received at proper temperature | | v | 1 | | | Food additives: approved and properly stored; Washing Fruits Wegetables | | | | |
| | Protection from Contamination 9. Food Separated & protected, prevented during food | 4 6 | į. | | | | 18. Toxic substances properly identified, stored and used | | | | |
| | preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and | 4 | | 12 | | | Water/ Plumbing | | | | |
| | Sanitized atppm temperature | 11 | ~ | 1 | | | Water from approved source; Plumbing installed; proper backflow device | | | | |
| | 11. Proper disposition of returned, previously served or reconditioned | | ~ | | | | Approved Sewage Wastewater Disposal System, proper disposal | | | | |
| O I N N C | Priority Foundation Items (2 Pois | nts) viola | atlons R | equire C | nrective | 20000000000 | n within 18 days | | | | |
| U N O A O S | Demonstration of Knowledge Personnel | | | v o | A | 0 8 | Food Temperature Control/ Identification | H. | | | |
| | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) | | L | | | | Proper cooling method used; Fguipment Adequate to Maintain Product Temperature | | | | |
| <u> </u> | Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package. | 1 | - | | | | 28. Proper Date Marking and disposition | | | | |
| | Labeling | 4 | L | 1 | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | |
| | Hot and Cold Water available; adequate pressure, safe Required records available (shellshock tags; parasite | | Т | | | | Permit Requirement, Prerequisite for Operation | | | | |
| | destruction); Packaged Food labeled | | i | 1_ | | | 30. Food Establishment Permit (Current & Valid) | | | | |
| | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and | | | Т | П | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used | | | | |
| W | HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | , | 1 | | | | 21. Auctione minovasaming meanines. Accessing and property surplings, used | | | | |
| | Consumer Advisory | | Y | 1 | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | | | | |
| | 26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure Reminder/Buffet Plate)/ AllergenLabel | 1 | | | | | 33. Warewashing Facilities; installed, maintained, used/ | | | | |
| | Core Come (1 Point) Violations Require Corrective 4 | setion No | or to Exc | ved 90 I | ays ar i | Next h | Service sink or early cleaning facility provided | | | | |
| U 1 N N C U A U S | Prevention of Food Contamination R | (0) | 0 1 U 3 | N O | N A | 0 | Fuod Identification | R | | | |
| | 34. No Evidence of Insect contamination, rodent/other animals | 1 F | | + | | S | 41. Original container labeling (Bulk Food) | | | | |
| | 35. Personal Cleanliness/eating, drinking or tobacco use | | \ \ \ \ | 1 | | | Physical Facilities | | | | |
| | 36. Wiping Cloths; properly used and stored 37. Environmental contamination | 1 | 1 | 1 | | | 42. Non-Food Contact surfaces clean | | | | |
| | 38. Approved thawing method | 1 | Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed, facilities maintained | | | | | | | | |
| | Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored. | 1 | 45. Physical facilities installed, maintained, and clean 46. Totlet Facilities: properly constructed, supplied, and clean | | | | | | | | |
| | dried, & handled In use utensils; properly used 40. Single-service & single-use articles; properly stored | 1 + | - | + | | | 47. Other Violations | | | | |
| Paralindh | and used | \sqcup | | | 7 | ' | | | | | |
| Received by: 6 UA | Dlover D. S. | Prin | | 1 | 3 | 2 | Title: Person In Charge/ Owner | | | | |
| Inspected by: Mahry | Plonen by S. | Prin | 70 | le | v | 61 | OVEV Bosiness Email: | | | | |

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 <u>less than</u> 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)

| Establishment Name: | Physical A | Address: | City/State: 72 | City/State: TD (M ne of License/Permit # Page 3 of 3 | | | | | | | | |
|---|---|--|----------------|--|----------------|--|--|--|--|--|--|--|
| Jack In The Box | 11920 HV14 380 | | 60055 1 | Guess Roads | | | | | | | | |
| TEMPERATURE OBSERVATIONS | | | | | | | | | | | | |
| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp | | | | | | | |
| Testoods (Malkin | 41-45 | | | | Timp | | | | | | | |
| Reach in units) | | | | | | | | | | | | |
| | - | | | | | | | | | | | |
| 165 foods (Warning | 135-150 | | | | | | | | | | | |
| www.Tl | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | OF | CERVATIONS AND COL | | | | | | | | | | |
| Item AN INSPECTION OF YOUR EST Number NOTED BELOW: | | SERVATIONS AND COP NT HAS BEEN MADE. YOUR | | | S OBSERVED AND | | | | | | | |
| 5 Managener | ut 5 h | -ould develo, | na writt | ew procedu | eve to | | | | | | | |
| represent hat, | rehoest but holding toods to 16 9 F at hhour intervals, | | | | | | | | | | | |
| | | | | | | | | | | | | |
| 7-1 Food waveg. | Food waveger certification have required to be main | | | | | | | | | | | |
| i ai ai ai ai ai fi | taimed in the store | | | | | | | | | | | |
| 22. Food handle | un pa | aistration w | 12604197 | ave real | "Ma= 10 to | | | | | | | |
| be need inter | be need into wed in the store Emerlovees who present | | | | | | | | | | | |
| wallen registration 11sithin 30 days of their hine | | | | | | | | | | | | |
| baudlen re | brandlen registration isithin 30 days of their hire | | | | | | | | | | | |
| dota, Web | site; | Servisot | e,00m | | | | | | | | | |
| 31 Napautowell | · · · · · · · · · · · · · · · · · · · | | | | | | | | | | | |
| 31 Papentowell | 5 and | regioned | at ell wo | ewd Wegh | Tinks | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | 1 | | | | | | | | | | |
| | ARTIL | Print: | | Title: Person In | Charge/ Owner | | | | | | | |
| Inspected by: (signature) John Mlone | re the | 1 Print: John | Gloven | Samples: Y.N. | # collected & | | | | | | | |