

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 5/13/2025	Time in: 1:45	Time out: 3:40	License/Permit # FOOD5035	Est. Type	Risk Category	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Jack in the Box #3725			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		2/98/A
Physical Address: 2808 Ridge Rd Rockwall, TX		Pest control : C-Tech/5-8-2025	Hood Jasvid/4-2025	Grease trap : LES/1-2025/1000gal	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 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 X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 7	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				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						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Judith Hernandez</i>	Print: Judith Hernandez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jack in the Box #3725		Physical Address: 2808 Ridge Rd		City/State: Rockwall, TX		License/Permit # FOOD5035		Page 2 of 2.	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
to go cooler/creamier		41	slider drawers/chicken patty		165	reach in cooler/ham		41	
Shake mix		35	chicken strips		131-137	WIC/teriyaki chicken		36	
front under counter cooler		36	spicy chicken		168	chicken strips		39	
fry freezer		5	reach in freezer ambient		5	chicken		38	
slider/hamburgers		182	reach in cooler/tacos		39	eggrolls		36	
eggs		181	chicken strips		34	WIF		7	
small cold top/cut lettuce		41	chicken		35				
sliced cheese		42	reach in freezer		-3				
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:								
	Front hand sink 100F equipped								
	Shake nozzles cleaned every 4 hours								
	Sanitizer for shake nozzles at 200ppm quats								
	Soda and tea nozzles WRS daily								
	Sandwich toppings on 4 hour timers to discard								
	Chicken discarded every hour per timers								
	Cut lettuce for tacos on timers to discard every 4 hours								
	Sani buckets at 200ppm quats								
	Shelled pasteurized eggs on counter one hour only per timers								
	Only using shelled pasteurized eggs and liquid pasteurized eggs								
	Test strips on site/current								
	Chicken strips under 135/on timer to discard in one hour per company standards								
	All foods fried or cooked per timers/company standards								
45	To clean walls around back hand sink								
45	Some missing grout in warewash area/to repair								
	3 comp sink 122°F								
	Sani sink dispensing at 200ppm quats								
	Spent grease picked up and disposed by Dar Pro/ internal system								
34	Fruit fly in back near employee food (stored separately)								
	RR sink 108F equipped								
Received by: (signature) <i>Judith Hernandez</i>			Print: Judith Hernandez			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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