



Texas Department of State Health Services Retail Food Establishment Inspection Report

Date: 10-10-22 Time in: 2:45 p.m. Time out: 3:30 p.m. License/Permit # _____ Est. Type _____ Risk Category _____ Page 1 of 2

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE**

Establishment Name: Sack-in-the-box Contact/Owner Name: _____ * Number of Repeat Violations: _____
 Physical Address: 6403 Wesley St Greenville 75402 City/County: _____ Zip Code: _____ Phone: _____
 Follow-up: Yes No (circle one) **A**

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk '*' 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)	Compliance Status			Employee Health
OUT	IN	COS		OUT	IN	COS	
	✓		1. Proper cooling time and temperature		✓		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓		2. Proper Cold Holding temperature (41°F/45°F)		✓		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓		3. Proper Hot Holding temperature (135°F)		✓		Preventing Contamination by Hands
	✓		4. Proper cooking time and temperature		✓		14. Hands cleaned and properly washed/ Gloves used properly
	✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YES) Y
	✓		6. Time as a Public Health Control; procedures & records Approved Source		✓		Highly Susceptible Populations
	✓		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated, parasite destruction		✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	✓		8. Food Received at proper temperature		✓		Chemicals
	✓		Protection from Contamination		✓		17. Food additives approved and properly stored; Washing Fruits & Vegetables
	✓		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		✓		18. Toxic substances properly identified, stored and used
	✓		10. Food contact surfaces and Returnables: Cleaned and Sanitized at <u>200</u> ppm/temperature <u>QAC</u>		✓		Water/ Plumbing
	✓		11. Proper disposition of returned, previously served or reconditioned		✓		19. Water from approved source; Plumbing installed; proper backflow device <u>City of Greenville</u>
	✓				✓		20. Approved Sewage/Wastewater Disposal System, proper disposal <u>City of Greenville</u>

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel	Compliance Status			Food Temperature Control/ Identification
OUT	IN	COS		OUT	IN	COS	
	✓		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓		22. Food Handler/ no unauthorized persons/ personnel		✓		28. Proper Date Marking and disposition
	✓		Safe Water, Recordkeeping and Food Package Labeling		✓		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <u>QAC</u>
	✓		23. Hot and Cold Water available; adequate pressure, safe		✓		Permit Requirement, Prerequisite for Operation
	✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓		30. Food Establishment Permit (Current & Valid)
	✓		Conformance with Approved Procedures		✓		Utensils, Equipment, and Vending
	✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓		31. Adequate handwashing facilities: Accessible and properly supplied, used <u>dedicate front sink</u>
	✓		Consumer Advisory		✓		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate/ Allergen Label)		✓		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							
Compliance Status			Prevention of Food Contamination	Compliance Status			Food Identification
OUT	IN	COS		OUT	IN	COS	
	✓		34. No Evidence of Insect contamination, rodent/other animals		✓		41. Original container labeling (Bulk Food)
	✓		35. Personal Cleanliness/eating, drinking or tobacco use		✓		Physical Facilities
	✓		36. Wiping Cloths; properly used and stored		✓		42. Non-Food Contact surfaces clean
	✓		37. Environmental contamination		✓		43. Adequate ventilation and lighting; designated areas used
	✓		38. Approved thawing method		✓		44. Garbage and Refuse properly disposed; facilities maintained
	✓		Proper Use of Utensils		✓		45. Physical facilities installed, maintained, and clean
	✓		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		✓		46. Toilet Facilities; properly constructed, supplied, and clean
	✓		40. Single-service & single-use articles; properly stored and used		✓		47. Other Violations

Received by: (signature) [Signature] Print: DAMARIS CHAVARRIA Title: Person In Charge/ Owner
 Inspected by: (signature) Tammy McWhan RS Print: Tammy McWhan RS Business Email: _____



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**

Establishment Name: Jack-in-the box	Physical Address: 6403 Wesley St	City/State: Greenville	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lettuce	55	4 hour discard			
tomatoes	60°F	4 hours discard			
cheese	37°F				
Fries	173°F				
tacos	163°F				
Walk-in	39°F				
Front reach in	38.5°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:
- 10 Front sanitizer bucket observed @ 100 ppm QAC
Refresh sanitizer to 200 ppm
 - 27 All employees that handle or prepare food must obtain a food handler permit within 7 days
Management - all Certified food managers must register with the City of Greenville 7 days
 - 31 Front hand sink observed not dedicated
Hand wash only
 - 35 Two employees observed without a hat or hair net. Hats or hair nets are to be worn by employees handling food
 - 44 Dumpster lids observed broken and not able to close correctly.
 - 45 Air vents observed with moderate dust build up. Clean vents
 - 46 Men's Restroom observed with a urine substance in the toilet and toilet paper on the floor
 - Women's room observed without a closed sanitary napkin receptacle

Received by: (signature)	Print: DAMARIS CHAVARRIA	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: TAMMY McMAHON RS	Samples: Y N # collected