



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Establishment **JACK IN THE BOX # 665 (ESTABLISHMENT)**

Acct # **416708**

Address **9602 MESA DR**

Zip **77078**

Owner **CRN QSR HOLDINGS, LP**

Type Insp **Complaint (003)**

Date
07/10/2019

Arrival
02:15 PM

Departure
04:05 PM

Telephone
(713) 633-3584

District
405

Score
5.00

Permit Expiration
03/08/2020

Permit Type
F,D,G

Certified Manager
Tommy Taylor - 226202 - 09/09/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese sauce / Walk-In Cooler	36.00 ° F	Chicken / Walk-In Cooler	39.00 ° F	Eggs / Walk-In Cooler	37.00 ° F
Ham / Cold-Hold Unit	40.00 ° F	Chicken / Cold-Hold Unit	39.00 ° F	Eggrolls / Cold-Hold Unit	56.40 ° F
Tacos / Cold-Hold Unit	51.80 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (closure: gross unsanitary practices) New Violation.	07/10/2019
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. Corrected On-Site. New Violation.	COS
20-21.09(a)	Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles. Discontinue drinking from an open beverage container in a manner which contaminates employee hands. Corrected On-Site. New Violation.	COS

COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 7-10-19, 3:10 PM

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 7-10-19, 3:00 PM

Product or item quarantined: silver prep cooler next to fryer

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not cooling properly

Record applicable data:

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: tacos 225 @ 1.5 oz., eggrolls 25 @ 2 oz., cut lettuce 1 @ 1 lb., cheese sauce 1 @ 2 oz.

Total weight (in pounds) condemned: 25 lbs.

Reason for condemnation: at improper temperature over 4 hours

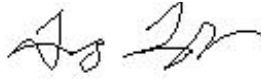
Date and Time of condemnation: 7-10-19 @ 3:00 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: discarded and denatured

Voluntarily destroyed by: Tommy


REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 7-19-19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Tommy Taylor



Date: 07/10/2019

Sanitarian (Signature) Remonda Robinson (RLR1)



Date: 07/10/2019



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean nonfood-contact surfaces of equipment (shelves in the walk-in-cooler, counter under all counter top equipment) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	07/11/2019
20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. Provide soap and paper towels at the hand-washing sink across from the 3 compartment sink. New Violation.	07/11/2019
20-21.20(a)(03)	Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning. Replace missing drain plug. New Violation.	07/17/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed fly infestation. Provide effective measures intended to eliminate the presence of flies and cockroaches on the premises. New Violation.	07/11/2019
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. 1. Clean the floor under the shelves in the walk-in-cooler and freezer. 2. Clean the floor under and behind all pieces of equipment throughout the kitchen. 3. Clean all the floor drains in the kitchen and maintain clean. New Violation.	07/11/2019
20-21.25(a)	General. room not provided with sufficient ventilation to be free of excessive heat / steam / condensation / vapors / obnoxious odors / smoke / fumes. Repair the A/C unit to work properly. New Violation.	07/11/2019
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Observed grease on the ground behind and on the side of the dumpster and bags of trash on the floor by the back door. Keep establishment and parts of the property free of litter and grease accumulation. Corrected On-Site. New Violation.	07/10/2019

Person in Charge (Signature) Tommy Taylor

Date: 07/10/2019

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 07/10/2019

Received By Tommy Taylor