

Clear Form

Skagit County Public Health
700 South 2nd Street, #301, Mount Vernon WA 98273
Phone: (360) 416-1500 e-mail: EH@co.skagit.wa.us
Obtain Food Worker Cards on-line: www.foodworkercard.wa.us

EMAIL
doncella1@live.com

NAME OF ESTABLISHMENT
Jack in the Box (Mount Vernon)

ADDRESS OR LOCATION
304 College Way

CITY
Mount Vernon

MEALS SERVED
MEALS OBS.

☐B☐L☐D

☐B☐L☐D

PURPOSE OF INSPECTION

☒ Routine

☐ Preoperational

☐ Reinspection

☐ Illness Investigation

☐ Temporary

☐ Complaint

☐ Other:

ESTABLISHMENT TYPE
Small Food 2

RISK CATEGORY

DATE
9/17/2018

TIME IN
3:05

ELAPSED TIME
1hr10min

TOTAL POINTS
15

RED POINTS
15

REPEAT RED

PHONE

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status		CDI	R	PTS
Demonstration of Knowledge					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>	NA
2	OUT-5pts	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5
Employee Health					
3	IN	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	NA
Preventing Contamination by Hands					
4	IN	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	NA
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	NA
6	OUT-10pts	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10
Approved Source, Wholesome, Not Adulterated					
7	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA
8	IN	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA
9	IN	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	NA
10	IN	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	NA
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	NA
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	NA
Protection from Cross Contamination					
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	<input type="checkbox"/>	<input type="checkbox"/>	NA
14	IN	Raw meats below or away from ready-to-eat food; species separated	<input type="checkbox"/>	<input type="checkbox"/>	NA
15	N/A	Proper handling of pooled eggs	<input type="checkbox"/>	<input type="checkbox"/>	NA
Potentially Hazardous Food Time and Temperature					
16	IN	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	NA
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	<input type="checkbox"/>	<input type="checkbox"/>	NA
18	IN	Proper cooking time and temperature; proper use of noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	NA
19	IN	No room temperature storage; proper use of time as a control	<input type="checkbox"/>	<input type="checkbox"/>	NA
20	IN	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	NA
21	IN	Proper cold holding temperatures (5 pts if 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	NA
22	IN	Accurate thermometer provided and used to evaluate temperature of PHFs	<input type="checkbox"/>	<input type="checkbox"/>	NA
Consumer Advisory					
23	N/A	Proper Consumer Advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	NA
Highly Susceptible Populations					
24	IN	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	NA
Chemical					
25	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	NA
Conformance with Approved Procedures					
26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	NA
27	N/A	Variance obtained for specialized processing methods (e.g., ROP)	<input type="checkbox"/>	<input type="checkbox"/>	NA
Red Points					15

BLUE LOW RISK FACTORS

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

	IN/OUT	R	PTS
Food Temperature Control			
28	Food received at proper temperature	<input type="checkbox"/>	NA
29	Adequate equipment for temperature control	<input type="checkbox"/>	NA
30	Proper thawing methods used	<input type="checkbox"/>	NA
Food Identification			
31	Food properly labeled	<input type="checkbox"/>	NA
Protection from Contamination			
32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	NA
33	Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	NA
34	Wiping cloths properly used, stored; proper sanitizer	<input type="checkbox"/>	NA
35	Employee cleanliness and hygiene	<input type="checkbox"/>	NA
36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	NA
Proper Use of Utensils			
37	In-use utensils properly stored	<input type="checkbox"/>	NA
38	Utensils, equipment, linens properly stored, used, handle	<input type="checkbox"/>	NA
39	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	NA
Utensils and Equipment			
40	Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	NA
41	Warewashing facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	NA
42	Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	NA
43	Nonfood-contact surfaces maintained and clean	<input type="checkbox"/>	NA
Physical Facilities			
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	<input type="checkbox"/>	NA
45	Sewage, wastewater properly disposed	<input type="checkbox"/>	NA
46	Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	NA
47	Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	NA
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	NA
49	Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	NA
50	Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	NA
Blue Points			0

Use the following blank lines to write comments.

Provide inspection report to PIC via: ☒ E-mail ☐ Paper copy

Person In Charge (Signature)

Person In Charge (Print Name)
Andrea Gonzalez

Date
9/17/2018

Regulatory Authority (Signature)

Regulatory Authority (Print Name)
Steven Zimmerman

Follow-up Needed? ☐ Yes ☒ No

Internal Cooking Temperatures	
135°F	Plant foods for hot holding
145°F for 15 seconds	Unpasteurized eggs
	Fish, except as listed below
	Meat, except as listed below
	Pork, except as listed below
	Commercially raised game animals, rabbits
155°F for 15 seconds	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
	Pooled eggs when allowed
165°F for 15 seconds	Poultry
	Stuffed foods including: fish, meat, pasta, poultry
	Stuffing containing fish, meat, or poultry
	Wild game animals
WAC 246-215-03400(2)	Whole meat roasts; ham
Holding Temperatures	41°F or less; 135°F or greater

Cooling
Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination.
OR
Cool foods from 135°F to 70°F within 2 hours
<i>and</i>
Cool foods to 41°F within a total of 6 hours or less.
Use the following cooling options: <ul style="list-style-type: none">Rapid cooling equipmentIce bathOther methods that meet the time temperature criteria

Abbreviations
BHC Bare Hand Contact
FWC Food Worker Card
PHF Potentially Hazardous Food
PIC Person in Charge
ROP Reduced Oxygen Packaging

Handwashing and Preventing Bare Hand Contact
Handwashing must take at least 20 seconds, and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.
Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

References
Chapter 246-215 Washington Administrative Code (WAC)
Chapter 246-217 Washington Administrative Code (WAC)
Chapter 69.06 Revised Code of Washington (RCW)
2009 FDA Food Code
www.foodworkercard.wa.gov (Website for Food Worker Cards)

Food Safety Training Requirement
All food workers must have a valid Washington FWC and copies must be available upon request.
New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Food workers must have a FWC within 14 calendar days of hire.
Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

Restrictions/Exclusion of Ill Food Workers
Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have: <ul style="list-style-type: none">Symptoms including diarrhea, vomiting, or jaundice.A diagnosed illness from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A.A diagnosed illness from Norovirus or any <i>Salmonella</i>, if serving a highly susceptible population.Infected, uncovered wounds.Discharges from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).Sore throat with fever.
The PIC must restrict or exclude food workers with these conditions.

Notification
The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food.

Potentially Hazardous Foods
Potentially Hazardous Foods require time and temperature control for safety. PHFs include: Animal Products <ul style="list-style-type: none">Meat, fish, poultry, seafood, eggsDairy products Cooked Starches <ul style="list-style-type: none">Cooked rice, beans, pasta, potatoes Fruits and Vegetables <ul style="list-style-type: none">Cooked vegetablesTofuSprouts (such as alfalfa or bean sprouts)Cut melonsCut leafy greens*Cut tomatoes*<i>*New PHF in 2013</i>

Imminent Health Hazards
A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to: <ul style="list-style-type: none">Foodborne illness outbreakFireFloodLoss of electricityLack of hot water or loss of water serviceSewage backupMisuse of toxic or poisonous materialsAny circumstance that may endanger public health

Food Establishment Inspection Report

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CITY
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MEALS OBSERVED

☐ B

☐ L

☐ D

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☐ L

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☒ Routine

☐ Illness Investigation

☐ Other:

☐ Preoperational

☐ Temporary

☐ Reinspection

☐ Complaint

ESTABLISHMENT TYPE
Small Food 2

RISK CATEGORY

DATE
9/17/2018

TIME IN
3:05

ELAPSED TIME
1hr10min

TOTAL POINTS
15

RED POINTS
15

REPEAT RED

PHONE

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames specified.

Violation 02 Food Worker Cards current 5 pts

Observations: Food Worker Card is expired

Correction needed: Provide current FWC to StevenZ@co.skagit.wa.us within 10 days

By Date: 9/272018

Violation 06 Adequate handwashing facilities 10 pts

Observations: No soap available at front hand washing station

Correction needed:

By Date: 9/17/2018

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Potentially Hazardous Food Temperature Compliance Action - According to time and temperature for safety

☐ In compliance
No action

☐ PHF reheated to
165F - List foods:

☐ PHF cooled to
41F - List foods:

☐ Observed PHF
destruction - List:

Comments

Some PHFs appeared to have an elevated temperature (43°) in the walk in. During inspection. However, prep work that was going on, and increased amount of going in and out of the unit appears to be the reason as temperatures dropped after rush of use. Most items were 41° or less during the initial check. Inspector recommended having the refrigeration unit serviced and discussed proper maintenance of doors as they may close better with proper maintenance. A lowering of the temperature in the unit may need to occur to prevent these fluctuations dropping out of appropriate range. PIC should monitor temperatures hourly

Person In Charge (Signature)
Andrea Gonzalez

Person In Charge (Print Name)
Andrea Gonzalez

Date
9/17/2018

Regulatory Authority (Signature)
Steven Zimmerman

Regulatory Authority (Print Name)
Steven Zimmerman

Follow-up Needed?

☐ Yes ☒ No

DOH 332-035B (Revised May 2013)

Red, High Risk Factors		Pts
1	PIC certified by accredited program, or compliance with Code, or correct answers	5
2	Food Worker Cards current for all food workers; new food workers trained	5
3	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	25
4	Hands washed as required	25
5	Proper barriers used to prevent bare hand contact with ready-to-eat foods	25
6	Adequate handwashing facilities	10
7	Food obtained from approved source	15
8	Water supply, ice from approved source	
9	Proper washing of fruits and vegetables	10
10	Food in good condition, safe and unadulterated; approved additives	10
11	Proper disposition of returned, previously served, unsafe, or contaminated food	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper handling of pooled eggs	5
16	Proper cooling procedures	25
17	Proper hot holding temperatures (5 pts if 130°F to 134°F)	25 (5)
18	Proper cooking time and temperature, proper use of noncontinuous cooking	25
19	No room temperature storage; proper use of time as a control	25
20	Proper reheating procedures for hot holding	15
21	Proper cold holding temperatures (5 pts if 42°F to 45°F)	10 (5)
22	Accurate thermometer provided and used to evaluate temperature of PHF	5
23	Proper Consumer Advisory posted for raw or undercooked foods	5
24	Pasteurized foods used as required; prohibited foods not offered	10
25	Toxic substances properly identified, stored, used	10
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	10
27	Variance obtained for specialized processing methods (e.g., ROP)	10

Blue, Low Risk Factors		Pts
28	Food received at proper temperature	5
29	Adequate equipment for temperature control	5
30	Proper thawing methods used	3
31	Food properly labeled & identification	5
32	Insects, rodents, animals not present; entrance controlled	5
33	Potential food contamination prevented during delivery, preparation, storage, display	5
34	Wiping cloths properly used, stored; proper sanitizer	5
35	Employee cleanliness and hygiene	3
36	Proper eating, tasting, drinking, or tobacco use	3
37	In-use utensils properly stored	3
38	Utensils, equipment, linens properly stored, used, handled	3
39	Single-use and single-service articles properly stored, used	3
40	Food and nonfood surfaces properly used and constructed; cleanable	5
41	Warewashing facilities properly installed, maintained, used; test strips available and used	5
42	Food-contact surfaces maintained, cleaned, sanitized	5
43	Nonfood-contact surfaces maintained and clean	3
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	5
45	Sewage, wastewater properly disposed	5
46	Toilet facilities properly constructed, supplied, cleaned	3
47	Garbage, refuse properly disposed; facilities maintained	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	2
49	Adequate ventilation, lighting; designated areas used	2
50	Posting of permit; mobile establishment name easily visible	2

Abbreviations	
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FWC	Food Worker Card
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