

Retail Food Establishment Inspection Report

<input checked="" type="checkbox"/>	First aid kit
<input checked="" type="checkbox"/>	Allergy policy
<input checked="" type="checkbox"/>	Vomit clean up
<input checked="" type="checkbox"/>	Employee health

Date: 1/28/2025	Time in: 2:15	Time out: 3:30	License/Permit # FOOD5042	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: McDonald's (I-30) #7658	Contact/Owner Name:	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: 610 E I-30 Rockwall, TX	Pest control : Ecolab/1-5-2025/monthly	Hood Universal/11-2024	Grease trap : Clean Earth/12-31-2024	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
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					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly gloves used					
	✓						✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
				✓		Highly Susceptible Populations					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered eggs cooked					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables pre-washed					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate							3				
	✓					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature checked at receipt						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature							✓				
	✓										
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 6						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 55						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
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/insp report sign posted) 12/31/2025					
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					
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 all meats to required temps							✓				
	✓					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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							✓				
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					

1st followup is free. Any additional followup will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>William Wetherholt</i>	Print: William Wetherholt	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: McDonald's (I-30) #7658	Physical Address: 610 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5042	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler ambient	36	reach in cooler	34	drive thru milk cooler	31
cream dispenser ambient	37	WIC/milk	41	iced coffee under counter cooler	34
hot holding slider drawers/chicken	155	WIF ambient	-14	under counter cooler drive thru	37
chicken/hamburgers	161/163	chicken freezer ambient	-12		
hamburger freezer	20	fry freezer	-6		
fresh hamburger cooler/hamburger	41	fry dispenser	-5		
breakfast reach in cooler ambient	35	blended ice/whipped topping	41		
reach in cooler ambient	35	ice cream mix	40		

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:
	Drink hand sink 100+F equipped
	Sani. buckets at 100ppm chlorine
	Sani buckets are tested hourly and at each change of sani
	Coke changes filters on frozen soda machine quarterly
42	To clean face plates of frozen soda machine
	Cream nozzles changed out with each new bag
	Chicken and hamburgers on 20 and 10 minutes timers respectively/to discard per company policy
	All sandwich toppings on 2 to 4 hour timers to discard/ using stickers
	Cheese tempered for 1 hour then used within 2 hours/3 hour total to discard
	All meat, hamburgers, chicken, sausage, eggs cooked per pre-set timers to reach required temps
	Blue gloves used for all raw meats, All uncooked foods
42	To clean in back storage area near prep table
	Prep hand sink 128F equipped
	Test strips on site/current both quat and chlorine
	Using probe thermo/Bluetooth for digital records/temps taken twice daily
42	To clean inside veggie reach in cooler/to clean shelves
	3 comp sink 150 F
	3 comp sink sani dispenser at 200ppm quats
	Dishwasher at 100ppm chlorine
	RTI picks up and disposes of spent oil/internal tanks
W	Some condensation in WIF/to protect foods underneath
42	To clean around blended ice machine, ice cream machine
	Peroxide cleaner in bottled labeled as Rapid Multi Surface cleaner (new product)
18	Must label chemicals appropriately
W	Discussed not using Peroxide Multisurface on food contact surfaces/ as indicated and not to be used on same surfaces as chlorine
	Discussed new product as non food contact also as indicated on labeling/ Rapid Multi Surface Disinfectant
	Soda/tea nozzles WRS daily

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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