

Retail Food Establishment Inspection Report

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

Date: 2/2/2026	Time in: 3:50	Time out: 4:40	License/Permit # FOOD5042	Est. Type	Risk Category	Page 1 of 2
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: McDonald's (I-30) #7658			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		6/94/A
Physical Address: 610 E I-30 Rockwall, TX		Pest control : Ecolab/1-18-2026	Hood Universal/10-6-2025	Grease trap : LES/10-31-2025/1000gal	Follow-up: Yes ☒ No ☐	
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 check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
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 7	
	✓				22. Food Handler/ no unauthorized persons/ personnel 60	
		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	
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
	✓				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	
Food Identification						
OUT	IN	NO	NA	COS		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	

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Eddie Soliz</i>	Print: Eddie Soliz	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 <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
milk reach in cooler ambient		32	negget freezer		-4	fry freezer ambient		4	
creamers dispenser ambient		30	hamburger freezer		8				
ice cream mix		33	egg drawer		32	WIC		34	
ice blender cooler ambient		41	fresh hamburger drawer/hamburgers		36	WIF		-12	
mocha and latte cooler/frappe mix		41/41	breakfast reach in		32				
slider drawers/nuggets		155	reach in cooler/cut tomatoes		40				
hamburgers		158-165	reach in cooler/not being used/freezing						
nugget freezer		-6							
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:								
	Prep hand sink 122F equipped								
	Sani buckets setup to 100ppm chlorine								
	Tested mutiple times a day/time stickered to change out								
	Frozen soda dispensers cleaned daily/machine broken down weekly								
	Creamer nozzles changed with bag								
	Ice cream machine broken down and cleaned every 2 weeks, sanitized daily								
	Blizzard nozzles cleaned and sanitized every 4 hours								
	Soda and tea nozzles WRS daily								
	Hamburgers discarded after 10 minutes, chicken nuggets and crispy chicken discarded 20/30 minutes								
	Sandwich toppings discarded every 4 hours per stickers								
	Blue gloves for raw product only								
	Clear gloves used for prep of RTE								
	Back hand sink 108F equipped								
	3 comp sink 135+F								
10/33	Sani dispenser not dispensing at 200ppm quats/leaking/will use dishwasher until repaired for all dishes								
	Chlorine (exp 9/2027) and quat (exp 4/2027) test strips current								
	Dishwasher sanitizing at 100ppm chlorine								
45	Some minor cleaning of floors/some minor debris/to clean in back storage, under shelves								
	JOLT system used for electronic temps recorded/digital thermo								
	Restaurant Technologies/internal spent grease containers and disposal								
10	Some minor pink slime forming on ice chute in dining area/need to clean and sanitize								
Received by: (signature) <i>Eddie Soliz</i>									
Print: Eddie Soliz									
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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