Followup fee of $50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ✔ First aid kit
- ✔ Allergy policy/training
- ✔ Vomit clean up
- ✔ Employee health

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
07/22/2022	2:41	3:52	Food 5042 need to post 2022	30	8	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	TOTAL/SCORE
McDonald's (I-30) #7658	Keva		4/96/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ☐ No ✔
I-20	Ecolab 07/04/2022	04/2022	Clean earth 1000 06/08/2022	

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 ✓ in appropriate box for **IN, NO, NA, COS** Mark an ✓ in appropriate box for R

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) Watch 2 units	
	✔				3. Proper Hot Holding temperature(135°F) See	
		✔			4. Proper cooking time and temperature Confirmed burgers 168 F	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records Using for tomatoes and lettuce company wide	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction MB	
	✔				8. Food Received at proper temperature Checking with Atkins	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature 200-300	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sink now	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Double gloves for handling raw	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking shelled eggs / throughly in egg unit	
					Chemicals	
			✔		17. Food additives; approved and properly stored; Washing Fruits & Vegetables All precut	
	✔				18. Toxic substances properly identified, stored and used Stored in separate area	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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 (CFM)	
	✔				22. Food Handler/ no unauthorized persons/ personnel New within 30 days	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe See and watch temp	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Wrapped whe ordered or commer	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Blue tooth iPad - 3 times	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Training to separate	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Great	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes all three	
					Permit Requirement, Prerequisite for Operation	
W	✔				30. **Food Establishment Permit** (Current/ insp sign posted) Posted need 2022 posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Both confirmed	

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
1					34. No Evidence of Insect contamination, rodent/other animals See attached	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored In buckets	
1					37. Environmental contamination See	
	✔				38. Approved thawing method Cooking	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage of utensils	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
		✔			41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	
1					45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Sam Cuenca	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
McDonalds 7658	I-30	Rockwall	Food 5042	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	38/39	Chicken UHC		Fresh meat / eggs drawer	41/40
Drive thru cooler	36/37	157/167/188		Eggs shelled	44
Cafe restock unit	40.4	Fish	151	Prep upright	
Melita unit whipped cream (41)	38/39	Burger drawers	170/168	Tomatoes / cut lettuce	41/4-
Blender station whipped cream	37/38	Using tphc for cut lettuce	Stickers	Cooler 1	41
Soft serve	37/37	Tomatoes	Tphc 4 hrs	Burritos	41
Slides	160-169	Hamburger freezer	18	FF freezers	HTT
		Pancake upright	38/39	18/25/25	

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: all temps F
42	Minor cleaning needed under soda station in lobby
	Playground outside company deep cleans weekly and internally weekly soo twice weekly / then also cleaned daily by staff
	Discussed with manager regarding peroxide cleaner and not approved for food contact
	Clean wiping cloths 100 ppm
	Hot water 142 F
!!	Design for new happy meal places them right side up which could allow something to fall or drop into them
	Using blue gloves as second barrier to place meat and eggs on cook top
	General cleaning of spills and debris under cooking equipment
W	Will monitor food temps in upright tea and tomatoes cooler and burrito cooler / food temps good
37	Heavy frost on freezers
	Great chemical storage
	Dishmachine - tested 50-100At 2nd run
Confirmed	Three comp cooling water to take test at 73 F 400 ppm - this is the upper limit that is allowed on the label
	Wic temps 34/35/38/ burritos 40 made today
	Wif 0.1/-5
37	Small leak at pipe under fan box to address in wif / frozen stalactite / stalagmite
34	Small gap at bottom of back door
45	Minor cleaning floor under shelving in wic Wif back room line equipment etc
	Using Atkins thermocouple for receiving and blue tooth / iPad for food safety tracking
	H

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

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