Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: 09/12/2022 3:59 5:25			License/P							Food handlers Food managers Page 1 of 2	_						
		pose of Inspection: 1-Routine 2-Follow Up 3-Compla				Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR							
Establishment Name: Contact/Owner McDonald's North Goliad 34136 Mario										_	* Number of Repeat Violations: ✓ Number of Violations COS:						
Physical Address: 3066 North Goliad Physical Address: 9est control: 09/07/2022 / ecolab							Но					trap: Follow-up: Yes 10/90/	4				
306					Status: Out = not in co	$\frac{09/0}{\text{ompliance}} \text{IN} = \text{in } 0$			$\mathbf{O} = \text{not}$	L	12/20				arth 1500 06/98/2022 No No Slicable COS = corrected on site R = repeat violation W-Watch		
Ma	rk tl	ne ap	prop	riate	points in the OUT box for	r each numbered ite	em	Mark 4	√ in a	pprop	riate l	box fo	or IN	, NO	NA, COS Mark an √in appropriate box for R		
	Priority Items (3 Points) violations Compliance Status O I N N C Time and Temperature for Food Sofety							C	Complianc			us	The Action not to exceed 3 days				
U T	N N	$ \begin{array}{c cccc} N & N & C \\ O & A & O \\ S & & & & & & & & \\ \hline \end{array} $ Time and Temperature for Food Safety $ (F = \text{degrees Fahrenheit}) $			R	U T	N	I N O		O S	Employee Health	R					
		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						
3		1	2. Proper Cold Holding temperature(41°F/ 45°F) Middle cooler				~				eyes, nose, and mouth Poster is posted by hand sink						
	/		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
		/			4. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly Gloves		
		/			5. Proper reheating prod Hours)	cedure for hot ho	lding (16	5°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
	-				6. Time as a Public Hea	alth Control; proc	edures &	k records				Ш			Highly Succentible Populations		
															Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
						proved Source					•				Pasteurized eggs used when required Using for thoroughly cooked product only		
	~				7. Food and ice obtaine good condition, safe, ar destruction			Food in							Chemicals		
					8. Food Received at pro	oper temperature					Τ				17. Food additives; approved and properly stored; Washing Fruits	_	
					To check						_		•		& Vegetables All precut 18. Toxic substances properly identified, stored and used		
					Protection 9. Food Separated & pr	n from Contamir		food			'				Labels on closer		
	'				preparation, storage, dis Watch eggs 10. Food contact surface	splay, and tasting	;				I	1 1			Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at 200			ned and		3					backflow device See air gap at ice machine		
	\neg				11. Proper disposition of reconditioned	of returned, previo	ously ser	ved or			/				20. Approved Sewage/Wastewater Disposal System, proper		
															uisposai		
					Pri	iority Foundat	tion Ite	ms (2 Po	ints) ı	violat	tions	Rea	uire	Cor	disposal rective Action within 10 days		
O U	I N	N O	N A	COO		iority Foundat			ints) 1	O U	I	Req N O	uire N A	C O	rective Action within 10 days	R	
	I N	N O		C O S	Demonstration 21. Person in charge properties and perform duties/ Cere	n of Knowledge/ resent, demonstrat	Personn	el owledge,		0	IN	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mario Prieto	Print:	Title: Person In Charge/ Owner Area supv
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	License/Permit =	# Page	2 of 2				
IVICIDO	onald's Nirth	N Goli	ac TEMPERATURE OBSERVAT	Rockwal							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location		Temp				
Glass	front. Slide door	27-38	Uhc 2 beef	163	Pancake	ancake unit					
	Orive thru 2	36	Fry dispenser	4.8/6.6	Eggs	37					
	McCafé	37	Middle cooler frozen	-	Nugget fre	8					
Ble	nder machine	36.9	Cheese	49	Chicken wall	freezer	17				
	cooler dining room	34/35	Chilled rail tomatoes (4 hrs)	<u> </u>	Fresh beef d						
,	Soft serve	40/37	Upright freezer		Drawer 2 bee						
<u> </u>	Uhc 1		2 door	37	Grill side fro	eezer	-7				
Chic	ken / nugggets		Cut lettuce	38	Wic		37				
Item	AN INSPECTION OF YOUR ES		DENTITION OF THE CONTROL OF	2.101101		OBSERVED A	ND ND				
Number	NOTED BELOW: all temps F	JR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND IS F									
	To avoid atoning cups	and lids	and straws under soda stati	on in kov	by						
	Hot water in restrooms	104 / 11	4 / in kitchen 108								
	Cleaning play ground	every 4 h	rs / sanitized every morning	/ Comm	Commercial company cleaned monthly						
	Peroxide cleaner is used for all non food contact - multi purpose										
	Using tested sanitizer for food contact										
34	Flies observed										
45	GeneralCleaning need	ded of ce	iling dust and under behind	and arou	und						
42	GeneralCleaning inside reach in coolers spills milk etc										
	Sanitizer wiping cloths 100 ppm chlorine										
37											
02	Discarded cheese inside	middle pa	ass thru that was frozen and w	as holding	49 f cheese temp - un	pLugged to	defros				
37	To address small amo	o address small amount of ice on ceiling in fry freezer -									
	Prep fridge is holding water therefore to	o avoid storing	food containers in this area / have issue address	sed (removed a	ll items in water and sanitized bottor	ms and placed on	upper shelf				
	Using blue food barrie	r gloves	to place meats on grill and	removed	to press buttons etc						
	Burrito in wic 37 / shelled eggs 35.7										
	Watch eggs box storage in wickeep proper spacing										
37	Wif - starting to freeze up and frost on bucees near outside door to check										
	Discussed texting temp for quats										
45	Minor cleaning under Ice machine										
	Quats 200-300 at three comp sink taken at 84 F										
19	Address air gap under ice machine										
Received (signature)	See abov	e	Print:		Title: Person In	Charge/ Owner					
Inspected (signature)		ملاء زمار	Print:								
	newy kurkpo	uruk	(KS		Samples: Y N	# collecte	ed				