				-	Followup Fee of Retail Food Establishment Inspection Report													
\$5	0.0	00	a	fte	er	IXUUII 2 000	u 11999	VII.5-			A ,	<u>,</u> Ч~	~	Allergy policy Vomit clean up				
Fi	rst	f	oll	10	wup			City		f R	0	ck۱	Wa	all Employee health				
	Date:Time in:Time out:License/Perm7/21/232:003:20FOODS													6^{CPFM} $45^{\text{Food handlers}}$ Page $\underline{1}$ of $\underline{2}$	2			
P	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🗌 3-Complaint							-	4-Investigation					5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner Nam McDonald's Sam Cuenca						vame:						Number of Repeat Violations: Number of Violations COS: A trap (unate all Fallers up Vac 3/97/2						
Physical Address: 610 E Interstate 30, Rockwall, TX 75087 Pest control : EcoLab 7/16/23									May 1023 Clean E					Earth 7/14/23 1000g				
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= Wather Wathe												ox for IN, NO, NA, COS Mark an X in appropriate box for R	h					
	ompliance Status							Ĺ	uire Immediate Corrective Action not to exceed 3 days Compliance Status						R			
O U T	I N	0	N A	s (F = degrees Fahrenheit)				R	O U T	I N	N O	N A	C O S	Employee Health	к			
		~		1. Proper cooling time and temperature See						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3			2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~		3. Proper Hot Holding temperature(135°F) See					State poster at handsinks Preventing Contamination by Hands					•					
	~	4 Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly Glose in use					
			r		5. Proper reheating proc Hours)	cedure for hot holding (165	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	Ith Control; procedures & e cheese	records							Highly Susceptible Populations				
	Ľ									16. Pasteurized foods used; prohibited food not of				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	Approved Source 7. Food and ice obtained from approved source; Food in					ood in							Eggs					
	~	good condition safe and unadulterated; parasite										Chemicals						
	~	8. Food Received at proper temperature							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables							
	Checked on delivery Protection from Contamination						~		•		18. Toxic substances properly identified, stored and used							
	~	9. Food Separated & protected, prevented during food						L I				Water/ Plumbing						
			10. Each content surfaces and Deturn shlow Cleaned and									19. Water from approved source; Plumbing installed; proper						
	~										backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper							
	✓ 11. Proper disposition of returned, previously served or reconditioned Discard immediately								✓ 20. Approved disposal									
	Priority Foundation Items (2 Point						.,											
0	I	N			Pric	ority Foundation Iter	ms (2 Poi	ints) v R	0	Ι	Ν	Ν	С		R			
O U T	I N	N O	N A	C O S	Pric Demonstration	ority Foundation Iter of Knowledge/ Personne	ms (2 Poi		iolati O U T	ions I N	_	_	Cor C O S	Food Temperature Control/ Identification	R			
	I N	N O		0	Price Demonstration 21. Person in charge pre and perform duties/ Cert 6	ority Foundation Iter of Knowledge/ Personne esent, demonstration of knot tified Food Manager (CFM	ms (2 Poi el powledge, (1)		O U	Ι	Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
		N O		0	Price Demonstration 21. Person in charge pre and perform duties/ Cert 6	ority Foundation Iter of Knowledge/ Personne esent, demonstration of knowledge	ms (2 Poi el powledge, (1)		O U	Ι	Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking	R			
	~	N O		0	Price Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16	ority Foundation Iter of Knowledge/ Personne esent, demonstration of knot tified Food Manager (CFM	ms (2 Poi el powledge, (1) nnel		O U	I N	Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/	R			
	~	N O		0	Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack	ms (2 Poi el powledge, (1) nnel cage		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking	R			
	~	N O		0	Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa	ms (2 Poi el powledge, (1) nnel cage ure, safe		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted	R			
	レ レ レ	N O		0	Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged I By package	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation	R			
	レ レ レ			0	Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction), Packaged I By Package Conformance with Va HACCP plan; Variance	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	R			
	レ レ レ	N O		0	Price	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFW nauthorized persons/ person rdkeeping and Food Pack Labeling • available; adequate pressu ailable (shellstock tags; pa Food labeled vith Approved Procedure ariance, Specialized Proces obtained for specialized nufacturer instructions	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	R			
				0	Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction): Packaged I By package Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily sumer Advisories; raw or under	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite es ss, and		O U		Ν	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	R			
	レ レ レ			0	Price	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions C daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerge	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label							Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R			
					Price Proceeding of Consume foods (Disclosure/Remin	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions C daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerge	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label							Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	R			
			A		Price	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFW nauthorized persons/ person rdkeeping and Food Pack Labeling • available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerget t	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	Action		I N V V V V V V V V V V V V I I		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Digital thermo and stripes current Digital thermo and stripes current Utensils, Equipment, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ways or Next Inspection , Whichever Comes First				
			A		Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction): Packaged 23. Hot and Cold Water 24. Required records av destruction): Packaged By Package Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume foods (Disclosure/Remin Available for request Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Process obtained for specialized nufacturer instructions (daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerget t () Violations Require C	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	Action		I N I N I V I V I N I N I N I N		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided type or Next Inspection , Whichever Comes First Food Identification				
			A		Pric Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction): Packaged 23. Hot and Cold Water 24. Required records av destruction): Packaged By Package Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume foods (Disclosure/Remin Available for request Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFW nauthorized persons/ person rdkeeping and Food Pack Labeling • available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions c daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerge t t) Violations Require C of Food Contamination ect contamination, rodent/o s/eating, drinking or tobacc	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	Action		I N I N I V I V I N I N I N I N		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided type of Identification 41.Original container labeling (Bulk Food)				
			A		Price Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction): Packaged I By Package Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume foods (Disclosure/Remii Available for request Core Items (1 Poin 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFW nauthorized persons/ person rdkeeping and Food Pack Labeling • available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerget t () Violations Require C of Food Contamination sect contamination, rodent/o secting, drinking or tobacco perly used and stored amination	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	Action		I N V V V V V V V V V V V V		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
			A		Price	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFW nauthorized persons/ person rdkeeping and Food Pack Labeling • available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerget t () Violations Require C of Food Contamination sect contamination, rodent/o secting, drinking or tobacco perly used and stored amination	ms (2 Poi el powledge, (1) nnel cage ure, safe urasite es ss, and r cooked en Label <i>Corrective</i>	Action		IN V V V V V V V V V		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided my or Next Inspection , Whichever Comes First Food Identification 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				
			A		Price Prove the second	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions C daily sumer Advisory er Advisories; raw or under nder/Buffet Plate)/ Allerge t t) Violations Require C of Food Contamination ect contamination, rodent/o s/eating, drinking or tobacco berly used and stored amination method er Use of Utensils	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite es ss, and c cooked en Label Corrective	Action		IN V V V V V V V V V V V V V V V V		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Prod Identification 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 45. Physical facilities installed, maintained, and clean				
			A		Price Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction), Packaged I By PaCkage Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume foods (Disclosure/Remin Available for request Core Items (1 Poin Prevention o 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n Refrigerator Brope 39. Utensils, equipment,	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily) sumer Advisory r Advisories; raw or under nder/Buffet Plate)/ Allerget t t) Violations Require C of Food Contamination ect contamination, rodent/o s/eating, drinking or tobacc perly used and stored amination nethod	ms (2 Poi el powledge, (1) nnel cage ure, safe ure, safe urasite es ss, and c cooked en Label Corrective	Action		I N I N I V I N		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided my or Next Inspection , Whichever Comes First Food Identification 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				
			A		Price Demonstration 21. Person in charge pre and perform duties/ Cert 6 22. Food Handler/ no un 16 Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction): Packaged I By PaCkage Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temps taken 3x Cons 26. Posting of Consume foods (Disclosure/Remii Available for request Core Items (1 Poin 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n Reffigerator S9. Utensils, equipment, dried, & handled/ In us	ority Foundation Iter of Knowledge/ Personne esent, demonstration of kno tified Food Manager (CFM nauthorized persons/ person rdkeeping and Food Pack Labeling available; adequate pressu ailable (shellstock tags; pa Food labeled with Approved Procedure ariance, Specialized Proces obtained for specialized mufacturer instructions (daily) sumer Advisory rt Advisories; raw or under nder/Buffet Plate)/ Allerget t t) Violations Require C of Food Contamination ect contamination, rodent/o s/eating, drinking or tobacc perly used and stored amination nethod rt Use of Utensils , & linens; properly used, s	ms (2 Poi el powledge, (1) nnnel cage ure, safe urasite es ss, and r cooked en Label Corrective other co use	Action		I N I N J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J J		N A 4		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo and stripes current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted and current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Prod Identification 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 45. Physical facilities installed, maintained, and clean				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Sam Cuenca	Print: Sam Cuenca	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email: Mcd.7658@us.stores.mcd.

Form EH-06 (Revised 09-2015)

Establishment Name: McDonald's		Physical Address: 610 E I30		City/State: Rockwal	l, Tx	F00D5042		<u>2</u> of <u>2</u>
Item/Loca	ation	Temp	TEMPERATURE OBSERVA	TIONS Temp	Item/Locatio	tion		Тетр
WIC		40	Blend ice	27	Salad display			41
Folded eggs		29	Shake/Cream 38	3 36	2drawer meat		1	38
	Mayo	39	Express fridge		H	amburger		165
	WIF	-9	Wall cooler	44				
A	ll item hTT		Fry cooler	11				
E	Bev cooler	40	Wall freezer	6				
Lo	ower cooler	38	Wall freezer	6				
Cre	eamer cooler	40	Reach in 1/2	38				
Item	AN INSPECTION OF VOLD FS		SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTEN			F CONDITIONS OBSERV		JD
Number	NOTED BELOW: all temperature	es are taken in	F	TON IS DIKE	CIED IV IH	COMPLICING ORSERV	ED Al	ц, _с
	Restrooms equipped				here t			
		-	deep clean evwry weekend	i, eveey ot	ner week	cleaned by Xtrem	ne hy	giene
2	3 comp sink setup 147 Wall cooler milk temp		uat sani 200ppm or partially open, if temp d	nes not ro	onver die	card in 1 bro		
۷.			atty 156, fresh beef 175	063 1101 16				
		-	onions ,slice cheese disca	rd in 2 hou	Jrs			
2	• • •		ream 46, adjusted thermos			mp or dicard in 4	hrs	
	•	•				•		
Received	hv.		Print: _		n	Fitle: Person In Charge/ ()	
(signature)	Šee abov	е	See abo	ove		MOD	Jwner	
Inspected (signature)	by in a	6.) Print: Richard	Hill		Samples: Y N #	collecte	d
FormEH-06	(Revised 09-2015)							