r e q Follo	l u ow	i r	·e c		of \$50.00 is after 1st			City of I	Roc	:kw			nsp	Dec	tion Report		First aid A Allergy po Vomit clea Employee	olicy/trainii In up	ng
	Date: Time in: Time out: License/P 01/20/2021 1:58 3:14 Food						ermit #						Est. Type			2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N								4-Inv	vestiş	gati	on	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE		
Мс	Do	na	alds	76			Keve	00	Name:						✓ Number of V		COS:	3/97//	٨
Phy I -30		al A	Addr	ess:		E	Pest contr colab 01/	12/21			ood /2020	D			se trap : cycle 07/29/20		Follow-up: Yes	5/3///	
Ma					Status: Out = not in co e points in the OUT box for	$\frac{IN}{IN} =$	in complia	nce N Mark s	$\mathbf{O} = \mathbf{no}$						applicable COS = c	orrected o	on site $\mathbf{R} =$ repeat vio Mark an $$ in appropria	lation W-Wate	ch
					•				-	ire I	mm	ediat	e C	orrec	ctive Action not to ex		* •• •		
Cor O U	Compliance Status Time and Temperature for Food Safety 0 I N N C						R		Com O I U N		N	I C	Enveloper Harlth				R		
T	N	0	A	s	(F = c	legrees Fahren					T		A	s			ployee Health loyees and conditional	employees:	_
		V			1. Proper cooling time and temperature						V				knowledge, responsibilities, and reporting				
			2. Proper Cold Holding temperature(41°F/ 45°F) See							v				13. Proper use of reves, nose, and me		and exclusion; No dis	charge from		
	3. Proper Hot Holding temperature(135°F)						Taking temps at arrival / screening at Preventing Contamination by Hands						-						
	See See Image: See					+	_	14. Hands cleaned and properly washed			-		-						
	S. Proper reheating procedure for hot holding (165°F in 2					_					15. No bare hand c	contact wi	ith ready to eat foods o	r approved	+				
		/			Hours)						V				alternate method p Gloves	roperly fo	ollowed (APPROVED	Y N)	
	6. Time as a Public Health Control; procedures & records Using for Tcs condiments						Highly Susceptible Populations												
	Approved Source								V		ľ		Pasteurized eggs u	sed when		fered			
					7. Food and ice obtained good condition, safe, a destruction Martin			1				Cooking she							
					8. Food Received at pr	oper temperatu	re				1					; approve	d and properly stored;	Washing Fruits	T
					Checking - mi	lk at 41f				_	ľ				& Vegetables All precut e	<u>ətc</u>	ly identified, stored an	ducad	_
				1	9. Food Separated & pr	n from Contar		a food			V				Stored separa		Ty Identified, stored an	la usea	
	~				9. rood Separated & pr preparation, storage, di	· · · ·		g 100d								Wa	ter/ Plumbing		
(~				10. Food contact surface Sanitized at <u>100</u>	ppm/temperat	^{ure} 200	0/100			V				backflow device Watch		ource; Plumbing install		
		/			11. Proper disposition reconditioned No r	eturns	-		(inta)	wight	V				20. Approved Sew disposal	-	ewater Disposal System	m, proper	
O U	I N	N O	N A	C O				`	R		O I U N	N	-	I C	:		ys ure Control/ Identific	ation	R
T	/			S	21. Person in charge pr and perform duties/ Ce 10	resent, demons	tration of l	knowledge,						S		method u	used; Equipment Ade		T
	/			ł	22. Food Handler/ no u	inauthorized pe	ersons/ per	rsonnel			V	/	T		28. Proper Date M Great	arking an	d disposition		
	-				Safe Water, Reco	Labeling		-			V	/			29. Thermometers Thermal test strips	s	, accurate, and calibrat afety / Thermocou		,
	/				23. Hot and Cold Wate Watch hot wate	er is really	hot									-	nt, Prerequisite for O	-	
	~				24. Required records a destruction); Packaged	Food labeled	-	^			V				30. Food Establish Need 2021		ermit (Current/ insp s	ign posted)	
			1	1	Conformance 25. Compliance with V						-						uipment, and Vendin facilities: Accessible a		
	~				HACCP plan; Variance processing methods; m Digital food saf	anufacturer ins	tructions				V				supplied, used Equipped	food Cor	staat aurfaaaa alaanahla		
					Con	Sumer Auviso	ı y			۷	^				designed, construction Watch food	ted, and u		, рюрену	
	~				26. Posting of Consum foods (Disclosure/Rem AllCooked to requir	under/Buffet P					V	/			33. Warewashing I Service sink or cur Set up	Facilities;	installed, maintained,	used/	
0	I	N	N	C	Core Items (1 Poin	nt) Violation	s Require	e Corrective	Actio		ot to				-i	ion , Wh	ichever Comes First		R
U T	N	0		O S		of Food Cont				1	U N T						I Identification		
	~				34. No Evidence of Ins animals		,					V	1		41.Original contain	ner labeli	ng (Bulk Food)		
	~				35. Personal Cleanlines	-	-	acco use			-	-	_			v	sical Facilities		
1	~				36. Wiping Cloths; pro Stored in solut 37. Environmental con See attached	perly used and liON tamination	stored		\parallel	1		/			42. Non-Food Con See 43. Adequate venti		ces clean d lighting; designated a	areas used	+
H		~		\vdash	38. Approved thawing	method			+		-				44. Garbage and R	efuse pro	perly disposed; faciliti	es maintained	+
		-		1	Prop	er Use of Uter	sils			1		+			0'	ies instal	led, maintained, and cl	ean	+
					39. Utensils, equipmen dried, & handled/ In u Watch	it, & linens; pro	operly use				V	-			46. Toilet Facilitie Equipped	s; properl	y constructed, supplied	d, and clean	+
	~				40. Single-service & si and used	ngle-use article	es; properl	y stored				~	,		47. Other Violation	ns			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Oonald's 7658	Physical A I-30		City/State: Rockwal		ge <u>2</u> of <u>2</u>						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA' Item/Location	ΓΙΟΝS <u>Temp F</u>	Item/Location	Temp F						
	display case	29/30			Pancake							
Soft	serve machine	41/39	159/144		Fresh beef drawers	s 36						
Ble	ended cooler	35	Beef uhc	156/154	Eggs	34						
Wh	ipped cream	41	Fry dispenser	10	Grill side freezer	-3.8						
Ν	link cooler	35	Cooked nuggets	s 203	Upright 2	39						
[Drive thru2	37	WallFreezer 1	-7	Lettuce / tomatoes	3 9/41						
\	Wall fridge	35	WallFreezer 2	-2	Cooler 1	39						
	Hot slide	182	Not using tenders drawer			41						
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	No Dine in at this time / drive thru only / beverage bar not in operation -											
	Hot water in restroom 100 F / hot water in kitchen 134 F											
	Using bleach product for food contact / using quats at three compartment / using peroxide product for highly touched surfaces											
40	Bleach in buckets 100 ppm / use cool water											
42	Clean spills in milk cooler in drive thru											
	Using tphc for condiments time Sinks sanitizer - to use water temps as requested by label- 200 ppm											
	Sinks sanitizer - to use water temps as requested by label- 200 ppm Dishmachine - 50-100 ppm											
	Always take care with brooms and mops stored across from the machine											
	Dust air vents where needed											
	WIC - 34/35/36 F - great temps											
37/45			rom ceiling - rain drop - dri	oping on f	floor							
	Milk just delivered 41 I											
45	Minor cleaning under	equipmei	nt									
Received (signature)	^{by:} See abov	/e	Print:		Title: Person In Charge/ Own	er						
Inspected (signature)	See abov Kelly Kirkpo	<u> </u>	\mathcal{RS} Print:									
Form EH-06 (Revised 09-2015)												