## 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
Employee health

				cense/Permit # 500d 5042			2			Food <b>48</b>	handlers	Food managers	Page 1	of 2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							estiga	tion	n	5-CO/Construction		6-Other	TOTAL/SO	CORE				
Establishment Name:  Mc Donald's I-30 7658  Contact/Owner N Keva Childres						Vame:						* Number of Repeat Violations:  Number of Violations COS:						
Physical Address: Pest control :						55	Hood Grease			G	rease	e trap : Follow-up: Yes		3/97	'/A			
610 E I-30 Ecolab 010/4/2023  Compliance Status: Out = not in compliance IN = in compliance NO								) = not		ept 2022 Clean earth 01/07/2023 1000 No 🔽				_	1-4: W/ W	77.4.1.		
Ma					points in the OUT box for ea	ch numbered ite	m Mark ¶	/ in a	pprop	riate	box f	or IN	N, NO	O, NA, COS	Mark	an Vin appropri	olation W-W ate box for R	vatch
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status  O   I   N   N   C   Time and Temperature for Food Sofety   R   O   I   N   N   C																		
O U T	I N	N O	N A	C O S	(E. domes Echambeit)					N	I N O		C O S					R
	/			· ·	1. Proper cooling time and temperature Burritos 38/39/40					T S 12. Management, food employees and condition knowledge, responsibilities, and reporting					employees;			
					2. Proper Cold Holding te		5/ 45°F)							13. Proper use of restri	charge from			
	~				See	imperature(11.1	, 13 1)			/				eyes, nose, and mouth To post sign at all handsinks per st law				
	~				3. Proper Hot Holding ten See	nperature(135°F	F)			Preventing Contamination by Hands								
	/				4. Proper cooking time an See	d temperature				14. Hands cleaned and properly washed/ Gloves us					used properly			
					5. Proper reheating proced	dure for hot hole	ding (165°F in 2			15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED)								
	Hours)  6. Time as a Public Health Control; procedures & records							alternate method properly followed (APPROVED YN										
		_				, r				1			1	Highl 16. Pasteurized foods u		otible Populations hibited food not of		
					Appr	oved Source				~				Pasteurized eggs used when required				
					7. Food and ice obtained f good condition, safe, and										- CI	omicals		
					destruction MB	•									Cn	emicals		
	/				8. Food Received at proper Checking	er temperature				/				17. Food additives; app & Vegetables			-	ts
						rom Contamina	ation			•				Received pre	cut a	nd package dentified, stored ar	ed nd used	
					9. Food Separated & prote	ected, prevented								Stored in separa				
	•				preparation, storage, displ Good storage											Plumbing		
	~				10. Food contact surfaces Sanitized at 200 pp					~				19. Water from approve backflow device	ed sourc	e; Plumbing install	led; proper	
		<u> </u>			11. Proper disposition of reconditioned	returned, previo	usly served or			/				20. Approved Sewage/ disposal	Wastewa	ater Disposal Syste	m, proper	
		_			reconditioned Disca			ints) ı	riolar	tions	Rea	uiro	Cor	rective Action within	10 days			
O U	I N	N O	N A	C O	Demonstration o			R	O U	I	N O	N A	CO			Control/ Identific	cation	R
Т	•/			S	21. Person in charge prese and perform duties/ Certif				Т				S	27. Proper cooling met	thod used	l; Equipment Ade	equate to	
					10 22. Food Handler/ no una									Maintain Product Tem  28. Proper Date Marki				
	•				48	•	*			~				Good 29. Thermometers pro	-	•	ted: Chemical/	
					Safe Water, Record I	keeping and Fo Labeling	ood Package			/				Thermal test strips Confirmed	,		,	
	~				23. Hot and Cold Water a	vailable; adequa	ate pressure, safe								rement, l	Prerequisite for O	peration	
	/				24. Required records avail destruction); Packaged Fo		tags; parasite			/				30. Food Establishme Posted	ent Perm	it (Current/ insp s	sign posted)	
					Conformance wit	th Approved P	rocedures								s, Equip	ment, and Vendir	ng	
					25. Compliance with Vari HACCP plan; Variance of									31. Adequate handwas supplied, used	-		and properly	
					processing methods; manual Taking temps had					•				Two in kitche	en an	d supplied		
						mer Advisory	<u> </u>			~				32. Food and Non-food designed, constructed, <b>Watch</b>	and used	l		
	/				26. Posting of Consumer and foods (Disclosure/Remind Ingredients by request and					/				33. Warewashing Faci Service sink or curb cl			used/	
					Core Items (1 Point)			Action	ı Noi	t to E	Ехсев	ed 90	0 Da	Confirmed  ovs or Next Inspection	Which	ever Comes First		
O U	I N	N O	N A	C O		Food Contami		R	O U	I N	N O	N A	CO			entification		R
T	/			S	34. No Evidence of Insect		, rodent/other		Т	_	~		S	41.Original container l	abeling (	Bulk Food)		
	· /				animals Watch doors a 35. Personal Cleanliness/e		or tobacco use	H			ب				Physica	al Facilities		
	· /				36. Wiping Cloths; proper Stored in bucket	rly used and stor	red	H	1					42. Non-Food Contact				
1	*				37. Environmental contain Condensation.				Ė	~				43. Adequate ventilation	on and lig	ghting; designated	areas used	
Ė	/				38. Approved thawing me Pull or cook	ethod				1				44. Garbage and Refus	se proper	ly disposed; faciliti	ies maintained	
	-					Use of Utensils			1	Ť				45. Physical facilities i	nstalled,	maintained, and cl	ean	
					39. Utensils, equipment, & dried, & handled/ In use				Ė	_				46. Toilet Facilities; pr	operly co	onstructed, supplie	d, and clean	
					40. Single-service & single	· 1 1		H						47. Other Violations				
	~				and used													

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Sam Cuenca	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Onalds I-30	Physical A		City/State: <b>Rockwa</b> l		e of					
			TEMPERATURE OBSERVAT	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1					
	ooler creamer	39	Chicken uhc		Cooked burger temp						
	reamer unit	41	Mc chicken / nuggets		1 2011220112 201112 2992						
	oft serve unit	40/37	Beef uhc		Upright burrito unit						
	der cooler product		French fries storage		Back up unit cut greens	40P					
	/IcCafé milk	41	Chill rail tomatoes	<b>+</b>	Wic						
	Stock unit	41	Frozen beef	HTT	Pickles for reference						
Glass	slide door drive thru milk	39	Fresh beef drawe	+	Burritos	39					
	Frozen 1	HTT	Frozen 2	HTT	Freezer Wif	Htt					
Item	AN INSPECTION OF VOLUE TO		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND COURT ATTENTS		NS CTED TO THE CONDITIONS OBSERVED A	ND					
Number	NOTED BELOW: all temps F	TABLISHIVIE	MADE, TOUR ATTENT	ION IS DIKE	CIED TO THE CONDITIONS OBSERVED A	TAD					
	Hot water in restroom	108									
42/45	Minor cleaning needed	d under s	oda station to include pipes	and drai	n						
	Beverage nozzles etc	are clear	ned and sanitized daily								
	Using tissue to dispense muffins										
	Hot water at hand sink	111 / 11	2								
	Sanitizer for towels for tables chlorine 100 ppm										
45	General detailed need	led unde	r equipment - spills under id	e etc							
42	To clean around and inside coolers Ex whipped cream storage area										
	All lettuce and etc are tphc stickers on tanga on side unit										
	Blue gloves are used to place raw meat or crack eggs on grill then removed										
	Shelled eggs are not cooked on grill but instead a separate unit cooking to well done										
	Using blue tooth thermo for haccp and Atkins thermocouple for deliveries  Chemicals storage good separation  Best to always store dripping mops over mop sink as currently dripping on floor to move mop rack ov										
	Dishmachine 100 ppm	ishmachine 100 ppm chlorine / three comp quats									
	Peroxide is used for non food contact only !										
37	To address condensation dripping from behind condenser unit onto boxes										
	(Food is protected inside in plastic )										
	Sanitizer in three comp 200 ppm										
	Need employee health policy to be at all hand sinks										
	Once cooked meat is kept for drawers 15 mins before discarding										
	Chicken is also 15 mins and also 20 Mins										
	Playground is cleaned outside company every 2 weeks steam sanitizer and daily with peroxide cleaner										
Received (signature)	See ahov	<u></u>	Print:		Title: Person In Charge/ Owner	r					
Increst	d by:	<u> </u>	Print:								
Inspected (signature)		trick	/R 5								
	Rowy Nor Mpo				Samples: Y N # collec	ted					