

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: 01/23/2023	Time in: 4:25	Time out: 5:25	License/Permit # Food 5042	Food handlers 48	Food managers 10	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Mc Donald's I-30 7658	Contact/Owner Name: Keva Childress	* Number of Repeat Violations: _____	3/97/A
Physical Address: 610 E I-30	Pest control : Ecolab 010/4/2023	✓ Number of Violations COS: _____	
Hood Sept 2022		Grease trap : Clean earth 01/07/2023 1000	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Burritos 38/39/40						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post sign at all handsinks per st law					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature See							✓				
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
		✓					✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction MB						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Received precut and packaged					
	✓						✓				
8. Food Received at proper temperature Checking						18. Toxic substances properly identified, stored and used Stored in separate area					
Protection from Contamination						Water/ Plumbing					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good storage						19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓					✓				
11. Proper disposition of returned, previously served or reconditioned Discard no returns											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Good					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 48						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps haccp twice per day						31. Adequate handwashing facilities: Accessible and properly supplied, used Two in kitchen and supplied					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request and all meats are cooked to required							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch doors all of them						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
	✓						1				
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Stored in buckets						43. Adequate ventilation and lighting; designated areas used					
	1						✓				
37. Environmental contamination Condensation.						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						1				
38. Approved thawing method Pull or cook						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used							✓				

