Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	Date: Time in: Time out: License/Per 12:56							6 CPFM	Food handlers 41	Page 1								
Purpose of Inspection: 12.50 1.45 1.5-9 3-Complai				4-Investigation		n	5-CO/Construction	6-Other	TOTAL/SCOR									
Establishment Name: Contact/Owner N McDonald's North #34136 Maria Luciano					lame	_					Number of Repeat Violations: Number of Violations COS:		3/97/A					
Physical Address: 3066 N Goliad Rockwall, Tx Pest control: Explain 2/15/24 IN = in compliance												e trap :/ waste oil Earth 3/4/24 1500g	Follow-up: Yes ☐ No ☑					
Mark the appropriate points in the OUT box for each numbered item Mark '✓					√' a c		nark	in app			ox for IN, NO, NA, COS Mark an X in appropriate box for R			atch				
Co	mpli:	ance N	Sta	tus C		nperature for Fo			Requ		Com	eatate pliane N	e Sta	atus	ive Action not to exceed 3 d	ays		R
U T	N	0	A	O S		egrees Fahrenhei					U N	0	A	S	Empl 12. Management, food empl	ployee Health ovees and conditional	employees;	
			/		No leftovers	_					V				knowledge, responsibilities,	and reporting		
	~				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				V				13. Proper use of restriction eyes, nose, and mouth Have Hand sink stat		charge from	
	~				3. Proper Hot Holding t See	temperature(135°	°F)									ontamination by Han	ıds	
			/		4. Proper cooking time	and temperature	1				V	/			14. Hands cleaned and prop	erly washed/ Gloves u	ised properly	
			/		5. Proper reheating prod Hours)	cedure for hot ho	olding (165	5°F in 2			v				 No bare hand contact wi alternate method properly for Gloves used 			
	~				6. Time as a Public Hea Cheese, lettuce, slice to	alth Control; proc matoes	cedures &	records							Highly Sus	ceptible Populations		
					Ap	proved Source					V				16. Pasteurized foods used; pasteurized eggs used when Eggs		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction MB truc	nd unadulterated;	; parasite	ood in							,	Chemicals		
	~				8. Food Received at pro Checking	oper temperature					V	/			17. Food additives; approved & Vegetables Water	d and properly stored;	Washing Fruit	s
						n from Contamin					V	1			18. Toxic substances proper Stored low	ly identified, stored an	d used	
	~				Food Separated & pr preparation, storage, dis Food contact surfact	splay, and tasting	g								Wat 19. Water from approved so	ter/ Plumbing	ad: proper	
	~				Sanitized at 200	ppm/temperature	e				V				backflow device City approved	_	• •	
	~				11. Proper disposition of reconditioned Disc	of returned, previ ard	iously serv	ed or			V				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
								ms (2 Po							rective Action within 10 da	ys		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maria Luciano	Print: Maria Luciano	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

McDonalds North 306) N Goliad St Tempteatrure Observations Tempteatrure Observ			I 50		71. (9.						
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Form EH-06 (Revised 09-2015)