

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/10/2021	Time in: 10:28	Time out: 11:21	License/Permit # FS 9128 need to post 2021	Est. Type FF	Risk Category Low	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 34136 North	Contact/Owner Name: Keva	* Number of Repeat Violations: _____	6/94/A
Physical Address: N Goliad		✓ Number of Violations COS: _____	
Pest control : Ecolab 02/26/2021	Hood 01/29/21	Grease trap : Steri cycle 8/2020	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 X in appropriate box for IN, NO, NA, COS Mark an X 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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature Burritos 37						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival					
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							<input checked="" type="checkbox"/>				
		<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature							<input checked="" type="checkbox"/>				
			<input checked="" type="checkbox"/>			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
6. Time as a Public Health Control; procedures & records Timed see attached						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly					
Approved Source						Chemicals					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary mcclain						17. Food additives; approved and properly stored; Washing Fruits & Vegetables All received rte					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
8. Food Received at proper temperature Confirmed						18. Toxic substances properly identified, stored and used Spray bottle wrong label / discarded as product no longer on site					
Protection from Contamination						Water/ Plumbing					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good						19. Water from approved source; Plumbing installed; proper backflow device Approved by city					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 200						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 7						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Burritos 37					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel 50 plus						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Need to post 2021					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request/ all cooked to required							<input checked="" type="checkbox"/>				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored In sanitizer						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used Watch					
<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>				
37. Environmental contamination Watch condensation in wif						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
38. Approved thawing method Cook						45. Physical facilities installed, maintained, and clean See mop sink and wif frost					
Proper Use of Utensils							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/>						47. Other Violations					
	<input checked="" type="checkbox"/>										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Maria Bermudez Printed /covid	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: McDonald's North	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9128	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright butter unit	33/34	Warmers slides	156/162	Nuggets freezer	2
Coffee cooler	38	Chicken drawers	152-154	Fresh beef	38
McCafé cooler	35	Eggs drawer	168/154	Using one side	
Salad display cooler		Tomatoes	39	Frozen meat unit	-8
Used for milk	42 /43	Salad unit	34	Wic	31
Slide door cooler at drive thru	33	Fry unit.	-21	Burritos / fresh beef	36/37
Soft server machine	39/39	2 door upright	-11/4	Wif	-13
Produce reach in	38	Pancake unit / burritos	38/40		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restrooms 100 - equipped
	Beverage selfService bar is still not open / no donors in and also no play unit use
18 cos	Spray bottle indicates chlorine on label but tested as quats
	Bleach towels -100 ppm
42	Clean inside allCoolers
	Milk cooler is borderline - to address
	Always make sure that bottles are sufficiently rinsed prior to filling and only use for same chemicals
18cos	Store sink sani away fromFood related items - forks on floor
18/cos	Spray bottle was filled with chlorine sanitizer - but not testing as sprayer was not rinsed or primed
	Avoid ever using spray bottles for different chemicals
	Cut leafy greens and tomatoes on a 4 hr tphc
	Avoid over stocking freezer for fries and hash browns - small amount of ice accumulation
	Using blue gloves to place meats and eggs onbgr
	Hot water in kitchen. 112/119 up
	Using Atkins thermocouple
W	SmallAmount of ice on fan box in wif to address and watch
45	Repair broken tiles at mop sink
	Three comp sink sanitizer 200 ppm
	Found peroxide chemical at mop sink to be used for dining room nonfood contact - no chlorine
18/ cos	Sink sanitizer found ... therefore using old bottle ! To eliminate bottle as it is labeled wrong and to use peroxide bottle
	Peroxide is only used in nonfood prep areas / using quats 200 / bleach 100 in food prep areas
	AllHand sinks working and water 100 or highs r

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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