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

1/10/24	1:30	2:40	FOO			2				7	40	Page 1 of	2_
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complain	int	4-		stiga	tion		5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Na McDonald's S			Contact/Owner N Sami Cuenca							Number of Repeat Viola Number of Violations C	ations: COS:	0/00	/ A
Physical Address: Pest control: 610 E IH I30 Rockwall, Tx Ecolab 12/23/23			Hood Grease Universal 1/2014 Clean E		ease an E	e trap :/ waste oil Follow-up: Yes No V		2/98/	Α				
Compliance	Status: Out = not in co	ompliance IN = in co	mpliance NO) = no				= no	t app		site \mathbf{R} = repeat vio	lation W= Wa	itch
Mark the appropria	e points in the OUT box for Price									x for IN, NO, NA, COS Mar ve Action not to exceed 3 day		e box for R	
Compliance Status O I N N C	Time and Ter	nperature for Food	d Safety	R	О	I	N		C				R
U N O A O	(T -	legrees Fahrenheit)	•		T T		О		o s	12. Management, food employ	loyee Health	employees:	
	1. Froper cooling time	and temperature				~				knowledge, responsibilities, a	employees,		
✓	2. Proper Cold Holding See	g temperature(41°F/	(45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
/	3. Proper Hot Holding See	temperature(135°F))							Preventing Cor	ıds		
/	4. Proper cooking time	and temperature				/				14. Hands cleaned and proper	sed properly		
'	5. Proper reheating pro Hours)	ocedure for hot hold	ing (165°F in 2			/				15. No bare hand contact with alternate method properly foll Gloves used			
'	6. Time as a Public He Cheese, lettuce, slice to	alth Control; procedomatoes	dures & records							Highly Susce	eptible Populations		
	Ap	oproved Source				/				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	7. Food and ice obtaine good condition, safe, a destruction MB truc	nd unadulterated; pa								Eggs			
	8. Food Received at pr Checking	oper temperature				/				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
	Protection	n from Contamina	tion			~				18. Toxic substances properly	identified, stored an	d used	
	9. Food Separated & propreparation, storage, di		during food							Wate	r/ Plumbing		
<u> </u>	10. Food contact surfact Sanitized at _200_	ces and Returnables ppm/temperature	; Cleaned and			/			1	19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper	
	11. Proper disposition	of returned, previou	isly served or							20. Approved Sewage/Wastey	water Disposal Syster	m, proper	
	reconditioned Disc	ard								disposal			
	Pri		on Items (2 Po	_	_	_	_			disposal rective Action within 10 days	S .		
O I N N C O A C O S	Pri			ints)	violat O U T	I N	Requ N O	N A	Corr C O S	rective Action within 10 days	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Onalds South #7658	Physical A		ity/State: Rockwal	I. Tx	FOOD5042 Page	<u>2</u> of <u>2</u>			
Wiebe	maido Oddin ii 1 odd	010 2	TEMPERATURE OBSERVAT		ι, ιχ	1 0 0 0 0 1 1				
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIF amb		3	Reachin 3		Chicken freezer		-1			
WIC amb		32	Butter/hot cakes	439/39	119 1100201		1			
	ocolate milk	36	Raw beef	38	Fry dispenser		5			
Crinkl	le pickle reference	36	Frozen beef	10	Cot	ffee creamer	40			
	Reachin 1		Hot holding		Milk/beverage cooler		38			
Burrito		40	Mccrispy/filet	165/154	Coffee blender		36			
	Reachin 2		Nuggets/mcChicken	155/162	McCafé Exapresso		39			
L	.ettuce/tom	38/39	Beef onion/beef	164/165	Back	cup UC cooler	36			
Itam	AN DIGITI CONTACT CONTACT		SERVATIONS AND CORRECTIV			WE COMPANY OF THE PROPERTY OF	TD.			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
	Restrooms equipped of	greater th	an 101 for both							
	Hand sinks equipped	greater th	an 110 throughout all of kito	hen						
	3 comp sink setup. 15	•	• • • • • • • • • • • • • • • • • • • •							
	Dishwasher inoperable, use 3 comp sink for warewashing									
	Soda and tea nozzles cleaned nightly									
W										
	New shelves in dry storage, looks great!									
37 45										
40	5 WIF general cleaning under shelves on floor Using tphc for lettuce, cheese, slice tomatoes discarded every 2 hours									
	Hot holding for 20 min									
	Sani bucket chlorine s	ani 100p	om							
	Drive thru juice/milk co	ooler 40-4	ļ1							
	Shake machine is curi	rently ino	peratable							
	Using temp blue gloves to pickup fresh/frozen beef patties transfer to grill									
	Utensils cleaned every 4 hrs or as needed									
	Play equipment sanitized daily, deep clean every weekend, every other week cleaned by third party -									
	Extreme Hygiene									
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge/ Owner				
Inspected			Print:							
(signature)	(Revised 09-2015)	ST	Richard	Hill		Samples: Y N # collect	ed			