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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: 3/1	0 /	20	22	Time in: 2:55	Time out: 4:05	License/P								Food handl	ers Food managers	Page 1 of	
					tion: 1-Routine	2-Follow Up	3-Compla			Inve	stiga	ation		5-CO/Const	ruction	6-Other	TOTAL/SCO	ORE
	stabli cDc				ne: 136		Contact/Owner I	Name:						* Number of ✓ Number of			7/00/	, A
	nysic			ess:			ontrol : 22 ecolab		Ho	od)7/21				e trap : earth 03/04/22 15	00	Follow-up: Yes	7/93/	Α
		Com	plia		tatus: Out = not in co	ompliance IN = in com	pliance N	O = not	obser	ved		1 = no	ot ap	oplicable COS =	corrected o	n site \mathbf{R} = repeat vi	iolation W-Wa	tch
М	ark t	he ar	prop	riate	points in the OUT box for	rity Items (3 Poi	Mark							, NA, COS ive Action not to			riate box for R	
O	ompli I	N	e Sta N	C		nperature for Food		R	_	ompli	iance N	Stat N	tus C					R
T T	N	О	A	o S	(F = d)	egrees Fahrenheit)	Surety		U T		0	A	o S	12 Managamant		ployee Health	Lamplayage	
	/				1. Proper cooling time a Burritos	and temperature				1				knowledge, respo		oyees and conditiona and reporting	ii empioyees;	
3					2. Proper Cold Holding Discarded	temperature(41°F/	45°F)	H		. /				13. Proper use of eyes, nose, and		and exclusion; No di	scharge from	+
_					3. Proper Hot Holding to	temperature(135°F)		\Box						Poster to be	at hanc			_
-	~				4. Proper cooking time			Н		ام ا	1				Ü	ontamination by Ha berly washed/ Gloves		
	~				See 5. Proper reheating productions		ng (165°F in 2	\blacksquare		'						th ready to eat foods		
		/			Hours)		-8 (- **			~						ollowed (APPROVE		
		/			6. Time as a Public Hea	alth Control; procedu	ires & records				•				Highly Sus	sceptible Population	s	
					Ap	proved Source				/				Pasteurized eggs	used when		ffered	
					7. Food and ice obtaine	ed from approved sou								Cooking sh	elled eg	gs to temp		
	~				good condition, safe, ar destruction	nd unadulterated; par	rasite									Chemicals		
					8. Food Received at pro	oper temperature		\forall							es; approve	d and properly stored	; Washing Fruits	
	•				At receiving			Ш		~				& Vegetables Precut / b	ut lem	ons water on	ly	
						from Contaminati				'				Stored sepa	nces proper rate	ly identified, stored a	ind used	
	/				Food Separated & pr preparation, storage, dis		uring 100d								Wa	ter/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_					/			-	19. Water from a backflow device City appro		urce; Plumbing instal	lled; proper	
		/			11. Proper disposition or reconditioned	of returned, previous	ly served or			1				20. Approved Se disposal	wage/Wast	ewater Disposal Syste	em, proper	+
	<u> </u>	ļ			Pri	ority Foundation	n Items (2 Po		_				_	rrective Action wi	ithin 10 da	ys		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Per	rsonnel	R	U T	N	N O	N A	C O S	Food	Temperati	ure Control/ Identifi	ication	R
	/			D	21. Person in charge pro and perform duties/ Cer See					~				27. Proper coolir Maintain Produc		ised; Equipment Adure	equate to	
	/				22. Food Handler/ no u See	nauthorized persons/	personnel			1				28. Proper Date I	Marking an	d disposition		
					Safe Water, Reco	rdkeeping and Food Labeling	d Package			~				29. Thermometer Thermal test stri Digital and	ips	, accurate, and calibra	ated; Chemical/	
					23. Hot and Cold Water	r available; adequate	pressure, safe							_		nt, Prerequisite for (Operation	
					24. Required records av destruction); Packaged		ags; parasite			~				30. Food Establ Posted	ishment Pe	ermit (Current/ insp	sign posted)	
					Conformance v 25. Compliance with V	with Approved Pro										uipment, and Vendi facilities: Accessible		
	~				HACCP plan; Variance processing methods; ma Blue tooth Ther	e obtained for special anufacturer instruction	lized ons			~				supplied, used Equipped			_F ,	
						sumer Advisory	ССПРО			~				32. Food and No designed, constru		tact surfaces cleanab	le, properly	
	/				26. Posting of Consume foods (Disclosure/Rem Training / cooking sep	inder/Buffet Plate)/	Allergen Label			~				33. Warewashing		installed, maintained g facility provided	l, used/	
	T T	N.T.	N.T.	C	Core Items (1 Poir	nt) Violations Req	uire Corrective								ction , Whi	ichever Comes Firs	t	
O U T	I N	N O	N A	C O S	Prevention	of Food Contamina	tion	R	O U T	N	N O	N A	C O S		Food	I Identification		R
	/				34. No Evidence of Instantials Watch for file	es				•				41.Original conta	ainer labelii	ng (Bulk Food)		
	/				35. Personal Cleanlines Watch											sical Facilities		
	/				36. Wiping Cloths; proj Stored in buck	perly used and stored ets	i		1					42. Non-Food Co See attached	i			
1					37. Environmental cont See	tamination				~				-		d lighting; designated		
		/			38. Approved thawing	method				~				O		perly disposed; facili		
					Prope	er Use of Utensils t, & linens; properly	used, stored,		1					See attached	d	ed, maintained, and c		
	/				dried, & handled/ In us	se utensils; properly	used			~				47. Other Violati	71 1	,	. "	\downarrow
11					and used See	_					/							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Eddie Soliz	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Oonald's North	Physical A N Goli		City/State: Rockwal	ge <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I				
	door cooler	34	Drawer rt	2 door upright	-2.4					
Bler	nder ice cooler	33	Chicken / nuggets	Chicken / nuggets 152-155 Pre						
Wh	nipped cream	41	Burger left side	159	Egg/ pancake coole	r 39				
Spo	eciality drinks	34	Cut lettuce	Tphc	Burrito	41				
	Orive thru 2	36	Tomatoes	41	Cooked nuggets	203				
Glas	ss front cooler	36/38	Salad unit under	-	Freezer hamburge	r -10				
	Soft serve	38/36	Cheese	40	Fresh meat drawer 2 meat	rt Unplugged				
	HLZ	159	Frozen fries	-12	Meat / eggs	49/52				
		OB	SERVATIONS AND CORRECTI	VE ACTION						
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
	Hot water in restroom	112 -nee	d paper towels in womens							
40	Watch a storage of lids		· ·							
	Play land still closed									
	Hot water at hand sink	k 110								
42	Watch shelving in milk	cooler c	lean spills							
42	Soft serve machine - c		•							
	Sanitizer in buckets 10		1 0							
			raw handling / chicken/egg	s hambur	rgers / one time use					
02			ooler that was unplugged -		<u> </u>					
	Drawer 1 - meat 38/38	}			-					
	Nugget freezer 13 F									
42	Minor cleaning inside	freezers	and cooler on line where ne	eded						
	Sink sanitizer quats 20	00 ppm h	ot water 126 F							
	Cleaning out food was	ste in mo	p sink and hanging mop to	allow to c	dry					
	Keep RPZ drain over t	loor draiı	า							
	Wic cut lettuce 37/37 I	emon 36	/ ambient - 35							
	Good date marking									
37	Ice on bottom of conde	enser uni	t in wif - watch boxes under	•						
	Gloves used to touch	rte foods								
45	Clean under ice mach	ine								
	Will Followup on coole	er temp -	unplugged at insp - meat a	nd eggs	discarded					
Received	l hv:		Print:		Title: Person In Charge/ Own	er				
(signature)	See ahov	/ e			Tiuc. I cison in Charge/ Owl	~1				
Inspected	d by:		Print:							
(signature)		utvíck	AS IIII.							
	1,550, 1001 1000		,		Samples: Y N # colle	ected				