

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: 03/10/2022	Time in: 2:55	Time out: 4:05	License/Permit # FS 9128	Food handlers 24	Food managers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: McDonald's 34136	Contact/Owner Name: Keva	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	7/93/A
Physical Address: North Goliad	Pest control : 03/02/22 ecolab	Hood 12/07/21	Grease trap : Clean earth 03/04/22 1500
Follow-up: Yes <input checked="" type="checkbox"/> No <input 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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
			✓			Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
							✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
						Permit Requirement, Prerequisite for Operation					
							✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
			✓				✓				
Proper Use of Utensils						1					
	✓						✓				
1											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Mc Donald'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
Slide door cooler	34	Drawer rt		2 door upright	-2.4
Blender ice cooler	33	Chicken / nuggets	152-155	Prep cooler	000
Whipped cream	41	Burger left side	159	Egg/ pancake cooler	39
Speciality drinks	34	Cut lettuce	Tphc	Burrito	41
Drive thru 2	36	Tomatoes	41	Cooked nuggets	203
Glass front cooler	36/38	Salad unit under		Freezer hamburger	-10
Soft serve	38/36	Cheese	40	Fresh meat drawer 2 meat rt	Unplugged
HLZ	159	Frozen fries	-12	Meat / eggs	49/52

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water in restroom 112 -need paper towels in womens
40	Watch a storage of lids and straws under Bev station
	Play land still closed
	Hot water at hand sink 110
42	Watch shelving in milk cooler clean spills
42	Soft serve machine - cleaning around openings
	Sanitizer in buckets 100 ppm
	Using blue second barriers for raw handling / chicken/eggs hamburgers / one time use
02	Discarded meats and eggs in cooler that was unplugged - COS temps 49-41
	Drawer 1 - meat 38/38
	Nugget freezer 13 F
42	Minor cleaning inside freezers and cooler on line where needed
	Sink sanitizer quats 200 ppm hot water 126 F
	Cleaning out food waste in mop sink and hanging mop to allow to dry
	Keep RPZ drain over floor drain
	Wic cut lettuce 37/37 lemon 36/ ambient - 35
	Good date marking
37	Ice on bottom of condenser unit in wif - watch boxes under
	Gloves used to touch rte foods
45	Clean under ice machine
	Will Followup on cooler temp - unplugged at insp - meat and eggs discarded

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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