\$50.00 reinspection feeRetail Food Establishment Inspection ReportImage: First aid kit\$100 Allergy policy/training																		
required after 1st Followup City of Rockwall Vomit clean up Employee health																		
	Date: Time in: Time out: License/Per 01/24/2022 4:13 5:26 Food												Food handlers Food Managers Page 1	of <u>2</u>				
Р	Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Compla					omplaint	int 4-Investigation 5-0				atio	n	5-CO/Construction 6-Other TOTAL/SO	CORE				
	Establishment Name: Contact/Owner M McDonald's (I-30) 7658 Keva												* Number of Repeat Violations: ✓ Number of Violations COS:					
Pł	Physical Address: Pest control :					lah		Hoc 11/17		22			e trap : Follow-up: Yes 4/96	/A				
N – in compliance						NO =	not c	bserv	/ed	NA	\ = n	not ap	pplicable $COS = corrected on site R = repeat violation W-W$	⁷ atch				
M	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Points) vio								D, NA, COS Mark an $$ in appropriate box for R <i>tive Action not to exceed 3 days</i>					
0	Compliance Status Time and Temperature for Food Safety I N N C					F								R				
U T	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $						U T	N	0		O S	Employee Health						
		1. Proper cooling time and temperature						12. Management, food employees and conditional employe knowledge, responsibilities, and reporting										
	~	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	-			3. Proper Hot Holding temperature(135°F)									Policy and will move					
	V	4. Proper cooking time and temperature					_						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
		 5. Proper reheating procedure for hot holding (165°F in 2 					_		~				15. No bare hand contact with ready to eat foods or approved					
		Hours)								~		alternate method properly followed (APPROVED YN) Gloves						
	6. Time as a Public Health Control; procedures & records Using sticker / hourly check programmed in headsets				cords			Highly Susceptible Populations										
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	-	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			1 in							Cooking to required temps Chemicals						
					8. Food Received at proper temperature		_						17. Food additives; approved and properly stored; Washing Fruit	s				
	V				Fresh				~				& Vegetables Received precut and rte					
	<u> </u>	Protection from Contamination			4			~				18. Toxic substances properly identified, stored and used Watch						
	~				9. Food Separated & protected, prevented during foo preparation, storage, display, and tasting	u							Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned Sanitized at ppm/temperature	and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved					
		11. Proper disposition of returned, previously served or reconditioned Discarded							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
O U	I	N	N	C	Priority Foundation Items		ts) vi R	0	Ι	Req N O	Ν	С		R				
T	N	0	Α	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of know	ledge,		U T	N	0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to					
					and perform duties/ Certified Food Manager (CFM) See 22. Food Handler/ no unauthorized persons/ personno	el			~				Maintain Product Temperature 28. Proper Date Marking and disposition					
					See				~		Printed labels 29. Thermometers provided, accurate, and calibrated; Chem							
					Safe Water, Recordkeeping and Food Packag Labeling	e		Thermal test strips Digital food safety attached to iPad						th				
	~				23. Hot and Cold Water available; adequate pressure See over 110								Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; paras destruction); Packaged Food labeled	ite		w	~				30. Food Establishment Permit (Current/ insp sign posted) Need 2022					
					Per order / or commercial Conformance with Approved Procedures								Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Paid and blue tooth	and			~				31. Adequate handwashing facilities: Accessible and properly supplied, used 2 equipped					
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
F					26. Posting of Consumer Advisories; raw or under co			$\left \right $					Watch condition of food containers 33. Warewashing Facilities; installed, maintained, used/					
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen 1	/			~				Service sink or curb cleaning facility provided Set up and confirmed					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 0 I N N C											R							
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/othe	er		U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)					
╞					animals 35. Personal Cleanliness/eating, drinking or tobacco		\dashv			~				*				
╞					36. Wiping Cloths; properly used and stored		4						Physical Facilities 42. Non-Food Contact surfaces clean					
-					<u>37</u> . Environmental contamination	-+	\dashv	1	./			$\left \right $	See 43. Adequate ventilation and lighting; designated areas used	_				
1	$\left \right $./			See 38. Approved thawing method Pull or cooking	—	\dashv		~			$\left - \right $	Watch 44. Garbage and Refuse properly disposed; facilities maintained					
\vdash		•			Pull or cooking Proper Use of Utensils			1	~			~	Watch 45. Physical facilities installed, maintained, and clean					
F					39. Utensils, equipment, & linens; properly used, sto	red,		H					See 46. Toilet Facilities; properly constructed, supplied, and clean					
					dried, & handled/ In use utensils; properly used Watch			1				~	Paper towels needed					
	~				40. Single-service & single-use articles; properly stor and used	eu				~			47. Other Violations					
é								• •	· · · · · · ·	1		•	·					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nald's I-30 south	Physical A		City/State: Rockwal		<u>2</u> of <u>2</u>			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location	Temp F			
Milk co		<u>10mp r</u> 37/38	Chicken uhc	<u>remp r</u>	Fresh drawer hamburger				
Sc	ft serve unit	40/39	Chicken breast / fish fille	156/141	Pancake cooler	34.7			
Blen	ded ice cooler	36	Nuggets /Mcchicken	143/144	Prep upright cooler cut lettuce	40			
Wh	ipped cream	39	Uhc 2 burgers	160	Burrito upright	41/41			
Mal	ita unit cooler	34	Cold drawers tomatoes	40	Chicken freezer	-3.4			
Co	ffee back up	38	Lettuce tphc	2hrs	Fry freezer / dispenser	21 /3.4			
Glass	s front drive thru	34.7	Grill side freezer	4.4	Wic	38.9			
He	eated slides	165	Grill top	381	Burrito.	40			
Item	AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECTIV		NS CTED TO THE CONDITIONS OBSERVED AT	ND			
Number	NOTED BELOW: all temps F	TADLISTIML	AT HAS BLEN MADE. TOOK ATTENT						
46/cos			100 - need paper towels						
	Minor cleaning needed								
	Hot water 138 F at har								
- 10	Sanitizer in bucket for wiping cloths is 100 ppm								
42	Minor cleaning needed								
			ry gloves for placing meat a		on grill				
			to required temps or highe	r					
	Chemicals are stored in								
	Dishwasher - 50-100 ppm								
45	Sink sanitizer 200 ppm General cleaning under shelving in chemicals room								
45	-	er sneivir	ig in chemicals room						
37	Wif3.9								
45	Need to address condensation/ frost from ceiling in wif								
40	Minor cleaning of floor and drains etc under equipment								
	Ingredients available by request								
D • -									
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Owner				
Inspected (signature)	See abov ^{by:} Kelly kírkpo	t	Print:						
	(Revised 09-2015)	uruk	(KS		Samples: Y N # collect	ed			