## \$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy Vomit clean Employee h	cy/training
✓ Vomit clean	up
Employee h	ealth

Date <b>07</b> /		/20	21	Time in: 10:41	Time out: 11:30		ense/Permit ood 50		2				Est. Type	Risk Category  Med	Page 1 of	2_
			_	tion: 1-Routine	2-Follow U		omplaint		4-In	vesti	gati	on	5-CO/Construction * Number of Repeat Vi	6-Other	TOTAL/SCO	ORE
Establishment Name: McDonald's (130) 7658  Physical Address:		l n	Contact/Owner Name: Keva						0	✓ Number of Violations	: COS:	3/97/	3/97/A			
I-30	ıcal	Addr	ess:		Ecc	est control : olab 07/-7/21		1.	lood	1			e trap : 21 stericycle 1000	Follow-up: Yes No Pics	0,017	
Mark	Co the	mplia approp	nce S oriate	points in the OUT box for		tem	NO = no Mark ✓ in	appro	opria	ate box	for	IN, NO		Mark an  √in appropri	olation W-Wa ate box for R	tch
		ce Sta		Prio	rity Items (3	Points) viol			Con	nplian	ce S	tatus	tive Action not to exceed 3 o	lays		
O I U I T	N C		C Time and Temperature for Food Safety (F = degrees Fahrenheit)				R		O I U N T		) A		En	ployee Health		R
	7			1. Proper cooling time a	and temperature				•	/			12. Management, food emp		employees;	
				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F)			١.				Policy  13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	
				3. Proper Hot Holding t See	temperature(135	°F)							Policy / taking temp			
•				4. Proper cooking time									Preventing (	contamination by Har perly washed/ Gloves		
		_		5. Proper reheating prod	cedure for hot ho	olding (165°F i	in 2	-	•				15. No bare hand contact w			_
	•			Hours)	lah Control				•				alternate method properly f Gloves used	ollowed (APPROVEI	O YN)	
	•			6. Time as a Public Hea Not officially	aith Control; prod	cedures & rec	ords						Highly Su  16. Pasteurized foods used;	prohibited food not of		
				Ap	proved Source				•				Pasteurized eggs used when Using both / cooking	required		
				7. Food and ice obtaine good condition, safe, ar	nd unadulterated:		in						,	Chemicals		
				destruction Commis												
·				8. Food Received at pro Checking	oper temperature	<b>;</b>			•				17. Food additives; approve & Vegetables water only	ed and properly stored;	Washing Fruits	
				Protection	from Contami	nation			•	/			18. Toxic substances prope Sep	rly identified, stored an	nd used	+
				9. Food Separated & pr preparation, storage, dis			l							ter/ Plumbing		
	_			Good  10. Food contact surfac	es and Returnab	les; Cleaned a	and		T				19. Water from approved so	ource; Plumbing instal	led; proper	
-				Sanitized at 100					١				backflow device City approved			
	V			11. Proper disposition of reconditioned <b>Disc</b>	arded /	iously served (	or		•	/			20. Approved Sewage/Was disposal	tewater Disposal Syste	m, proper	
0 1	·   N	I N	С				(2 Points)			ns Re			rrective Action within 10 de	iys		R
U I		A	o s		of Knowledge/					N O	A		Food Temperat	ure Control/ Identific	cation	K
·				<ul><li>21. Person in charge pro and perform duties/ Cer</li><li>5</li></ul>			edge,		•				27. Proper cooling method Maintain Product Temperat		equate to	
v	1			22. Food Handler/ no us All employees within	nauthorized pers	sons/ personnel	1		•	/			28. Proper Date Marking an	nd disposition		
				Safe Water, Reco	rdkeeping and l								29. Thermometers provided Thermal test strips	, accurate, and calibra	ted; Chemical/	
				23. Hot and Cold Water	Labeling r available; adeq	uate pressure,	safe						Thermocouple	nt, Prerequisite for O	Ineration	
				Watch 24. Required records av	vailable (shellsto	ock tags; parasi	te						30. Food Establishment P	, <u>, , , , , , , , , , , , , , , , , , </u>	<u>-                                      </u>	
				destruction); Packaged Per order		D J			•				Posted		-	_
				25. Compliance with V HACCP plan; Variance		ized Process, a	nd		Τ				31. Adequate handwashing supplied, used	uipment, and Vendir facilities: Accessible a	0	
-				processing methods; ma					•				Equipped			
				Cons	sumer Advisory	y				/			32. Food and Non-food Cordesigned, constructed, and		e, properly	
				26. Posting of Consume									Watch 33. Warewashing Facilities		used/	_
				foods (Disclosure/Remi Policy and ingredier	nts available b	y request			•				Service sink or curb cleaning Set up			┸
0 I U I			C		of Food Contan		R R		О	I N N O	N	C	ys or Next Inspection , Wh	ichever Comes First d Identification		R
T			s	34. No Evidence of Inse	ect contamination		r		T		,	s	41.Original container labeli			
-				animals No flies toda 35. Personal Cleanlines		ng or tobacco u	ise						Phy	vsical Facilities		
V	/			36. Wiping Cloths; prop	perly used and st	tored	$\dashv$	-	1				42. Non-Food Contact surfa			
1	T			37. Environmental cont Condensation	amination in wif and				•	/			43. Adequate ventilation an	d lighting; designated	areas used	
	V			38. Approved thawing a WiC	method					/			44. Garbage and Refuse pro Checking 3 times p	er dav		
					er Use of Utensi				1				45. Physical facilities instal See	led, maintained, and c		
V				39. Utensils, equipment dried, & handled/ In us			ed,		•				46. Toilet Facilities; proper <b>Equipped</b>	ly constructed, supplie	d, and clean	
				Watch 40. Single-service & single and used	ngle-use articles;	; properly store	ed	-	$\dagger$		•		47. Other Violations			+
				and used							1	1				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Ines Beristain	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Onald's 7658	Physical A		ity/State: <b>Rockwa</b> l	I	License/Permit # Food 5042	Page	2 of 2		
			TEMPERATURE OBSERVAT	1						
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat			Temp 1		
	pright cooler	33/34	Hot drawers Pancake cooler					36-39		
Soft	serve unit coffee	41/40	Filet	145	Upright cooler			39-40		
Coffee	e 1 36 whipped cream	41	Folded eggs	138	Just loaded tomatoes / lettuce					
	Coffee 2	29	Nuggets	168	Upright 2			38		
	Coffee 3	38	Round egg	155	Burritos			40		
	Slide door	32-34	Beef patty	157	Not using chicken drawers					
Fre	ezer burgers	6	Cooked sausage	170				10		
	slides tomatoes tphc		Fresh drawers beef	+	Wic			36/39		
00.0.0		OR	SERVATIONS AND CORRECTIV		NS	**10		00:00		
Item Number			INT HAS BEEN MADE. YOUR ATTENTI			IE CONDITIONS OBSERV	ED AN	ND		
Tumber	NOTED BELOW: all temps F	ot vot on	on.							
	Play ground closed - n									
	Hot water in restroom  Hot water in kitchen at	•	• • • • • • • • • • • • • • • • • • • •							
				coordod						
	Any utensils used is w		at and eggs on grill - then di	Scarueu						
	Watch over stocking fr		every 4 ms or less							
	Cooked nuggets 197-									
			1							
	Fries / chicken freezer 13 F  Slacker for fries - 18 F									
	Sanitizer in all buckets		n - great							
	Dishmachine 100 ppm									
42/45			ers / under dry storage rack	s etc an	d Maint t	o walls floors cove	bas	e etc		
	Keep an eye on dry st		· · · · · · · · · · · · · · · · · · ·							
37	<u> </u>		of drain under fan box in wic - top p	an on cart	not to be u	sed for thawing to prot	tect pa	ackages		
37			pipe in wif as well / frozen a							
	Food is protected insid		' '							
	To address ecolab cor	nments p	pest control							
	Dining room is back or									
			•							
Received (signature)	See above	/ <u></u>	Print:			Title: Person In Charge/ C	Owner			
	JEE ADUV	<u> </u>								
Inspected (signature)		iticich	Print:							
	Rewy MU MPU					Samples: Y N # o	collecte	ed		