

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/20/2023	Time in: 2:35	Time out: 3:42	License/Permit # Fs 9128	Food handlers 30	Food managers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: McDonald's 34136			Contact/Owner Name: Keva		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 3066 N Goliad			Pest control : 02/15/2023 ecolab		Hood 01/2023	
			Grease trap/ waste oil Clean earth 01/07/2023 1500		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
3/97/A						

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/ 45°F) See							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To place at handsinks - all in kitchen	
					3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands	
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves	
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McDonald commissary							Chemicals	
					8. Food Received at proper temperature Yep							17. Food additives; approved and properly stored; Washing Fruits & Vegetables Precut	
					Protection from Contamination							18. Toxic substances properly identified, stored and used Watch	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature 200 quats							19. Water from approved source; Plumbing installed; proper backflow device See 46	
					11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5-6							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel 30							28. Proper Date Marking and disposition Good	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Blue tooth	
					23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Twice per day							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Cooking to required / ingredients by request							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
					34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
					36. Wiping Cloths; properly used and stored Stored in sanitizer		1					42. Non-Food Contact surfaces clean See	
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils							45. Physical facilities installed, maintained, and clean See	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch		1					46. Toilet Facilities; properly constructed, supplied, and clean See leak	
					40. Single-service & single-use articles; properly stored and used Watch							47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <i>Maria Luciano</i>	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: McDonald'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
Blended ice unit	33	Hot drawers chicken		Prep fridge	37
Mocha unit	36druvww	Nuggets	189	Reach in kitchen2	33
Drive thru 2 no storage	45	Crispy	149	Burrito	41
Front counter 2	39	Hot drawers burgers		Nuggets / chicken freezers	-13/12
Creamer	39	Burgers	154-150	Fresh beef drawers 1beef	39
Soft serve machine	37/38	Cold slides tomatoes	41	Fresh beef drawers 2 beef	39
Drive thru glass front	33	Underneath	38	Freezer beef	12
Slides hot	159-170	FF freezers	-9.2 / -2	Wic/ burritos	35/41

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: ALL TEMPS TAKEN in F
46	Leak at hand sink in women's restroom ... on floor Hot water 100 plus at hand sink in rr
42	Minor cleaning needed under soda station Using tongs for pastries - washing every 4 hrs or using tissues Sanitizer wiping cloths 100 ppm chlorine Using blue gloves to place meats on grill an spatula to take off Watch shelving fajita in freezer behinning to chip
45/42	Grease on floor under fill to be cleaned / also ss unit next to Hot water at hand sinks 115 and up Wif -5 HTT Sink sanitizer 200 ppm / Hot water at 135f at three comp! Watch
W	Chemical dispensing units are crowding mop sink . Move to allow mop to hang on wall to drain To replace copper looking metal rack for clean items - beginning to be not washable Blue tooth thermo with communication to tablet
	Play ground - outside comp / and daily cleaning on site by staff Using peroxide for tables in dining room not in kitchen

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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