

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:<br><b>09/20/2021</b> | Time in:<br><b>8:40</b> | Time out:<br><b>9:27</b> | License/Permit #<br><b>FS 9128</b> | Est. Type<br><b>FF</b> | Risk Category<br><b>Med</b> | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|--------------------------|------------------------------------|------------------------|-----------------------------|---------------------------|

|  |  |  |   |  |   |  |
|--|--|--|---|--|---|--|
| <b>Purpose of Inspection:</b> <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"/> <b>TOTAL/SCORE</b> |  |  |   |  |   |  |
| Establishment Name:<br><b>McDonalds 34136 North</b>  |  |  | Contact/Owner Name:<br><b>Keva</b>                      |  | * Number of Repeat Violations: _____<br>✓ Number of Violations COS: _____         |  |
| Physical Address:<br><b>N goliad</b>   |  |  | Pest control :<br><b>Ecolab 09/14/21</b>                |  | Hood<br><b>08/2021</b>  |  |
|  |  |  | Grease trap :<br><b>06/24/21 stericycle / 1500 gals</b> |  | Follow-up: Yes <input type="checkbox"/><br>No <input checked="" type="checkbox"/> |  |

**4/96/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 | R | OUT  | IN | NO | NA | COS | R |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit)  |                                     |                                     |    |     |   | <b>Employee Health</b>   |    |    |    |     |   |
|  |                                     | <input checked="" type="checkbox"/> |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 1. Proper cooling time and temperature   |                                     |                                     |    |     |   | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 2. Proper Cold Holding temperature(41°F/ 45°F)<br><b>See</b>   |                                     |                                     |    |     |   | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth<br><b>Screening</b>   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   |  |    |    |    |     |   |
| 3. Proper Hot Holding temperature(135°F)<br><b>See</b>   |                                     |                                     |    |     |   | <b>Preventing Contamination by Hands</b>   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 4. Proper cooking time and temperature   |                                     |                                     |    |     |   | 14. Hands cleaned and properly washed/ Gloves used properly  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 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 )<br><b>Gloves and blue 2nd barriers</b> |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   |  |    |    |    |     |   |
| 6. Time as a Public Health Control; procedures & records   |                                     |                                     |    |     |   | <b>Highly Susceptible Populations</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| <b>Approved Source</b>   |                                     |                                     |    |     |   | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br><b>Shelled eggs cooked to required</b>               |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   |  |    |    |    |     |   |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br><b>MBC</b> |                                     |                                     |    |     |   | <b>Chemicals</b>   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 8. Food Received at proper temperature<br><b>To check</b>  |                                     |                                     |    |     |   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br><b>Arrive ready to eat</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| <b>Protection from Contamination</b>   |                                     |                                     |    |     |   | 18. Toxic substances properly identified, stored and used  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   |  |    |    |    |     |   |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                                    |                                     |                                     |    |     |   | <b>Water/ Plumbing</b>   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>100</b>                         |                                     |                                     |    |     |   | 19. Water from approved source; Plumbing installed; proper backflow device<br><b>City approved / see restroom men's</b>                                |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |                                     |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 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 | R | OUT  | IN | NO | NA | COS | R |
| <b>Demonstration of Knowledge/ Personnel</b>   |                                     |    |    |     |   | <b>Food Temperature Control/ Identification</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)<br><b>6</b>   |                                     |    |    |     |   | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 22. Food Handler/ no unauthorized persons/ personnel<br><b>45</b>  |                                     |    |    |     |   | 28. Proper Date Marking and disposition<br><b>Printed labels</b>   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>   |                                     |    |    |     |   | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>Digital and test strips</b>         |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   |  |    |    |    |     |   |
| 23. Hot and Cold Water available; adequate pressure, safe<br><b>See attached</b>   |                                     |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |                                     |    |    |     |   | 30. Food Establishment Permit (Current/ insp sign posted )<br><b>Posted</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   |  |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>  |                                     |    |    |     |   | <b>Utensils, Equipment, and Vending</b>  |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions<br><b>Yes - on iPad</b> |                                     |    |    |     |   | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br><b>Equipped</b>                               |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| <b>Consumer Advisory</b>   |                                     |    |    |     |   | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br><b>Watch</b>                   |    |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |    |    |    |     |   |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Book available / all meat cooked to over required        |                                     |    |    |     |   | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided<br><b>Confirmed</b> |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b>  |                                     |    |    |     |   | <b>Food Identification</b>   |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |                                     |    |    |     |   |
| 34. No Evidence of Insect contamination, rodent/other animals  |                                     |    |    |     |   | 41. Original container labeling (Bulk Food)  |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   |  |                                     |    |    |     |   |
| 35. Personal Cleanliness/eating, drinking or tobacco use   |                                     |    |    |     |   | <b>Physical Facilities</b>   |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <b>1</b>   |                                     |    |    |     |   |
| 36. Wiping Cloths; properly used and stored<br><b>In buckets</b>   |                                     |    |    |     |   | 42. Non-Food Contact surfaces clean<br><b>See</b>  |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |                                     |    |    |     |   |
| 37. Environmental contamination<br><b>Condensation</b>   |                                     |    |    |     |   | 43. Adequate ventilation and lighting; designated areas used                                     |                                     |    |    |     |   |
| <b>1</b>   |                                     |    |    |     |   | <input checked="" type="checkbox"/>  |                                     |    |    |     |   |
| 38. Approved thawing method<br><b>Cook from frozen</b>   |                                     |    |    |     |   | 44. Garbage and Refuse properly disposed; facilities maintained<br><b>Watch dumpster</b>         |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <input checked="" type="checkbox"/>  |                                     |    |    |     |   |
| <b>Proper Use of Utensils</b>  |                                     |    |    |     |   | 45. Physical facilities installed, maintained, and clean<br><b>Minor detailed cleaning under</b> |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <b>1</b>   |                                     |    |    |     |   |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used<br><b>Watch</b> |                                     |    |    |     |   | 46. Toilet Facilities; properly constructed, supplied, and clean<br><b>Addressed at insp</b>     |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   | <b>1</b>   |                                     |    |    |     |   |
| 40. Single-service & single-use articles; properly stored and used<br><b>Watch</b>   |                                     |    |    |     |   | 47. Other Violations   |                                     |    |    |     |   |
|  | <input checked="" type="checkbox"/> |    |    |     |   |  | <input checked="" type="checkbox"/> |    |    |     |   |

