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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 07/20/2020		Time out: 3:30	Food		12					FF Risk Category  Page 1 of 2	2
	ction: 1-Routine	2-Follow Up	3-Complai		_	nves	tian	tion		5-CO/Construction 6-Other TOTAL/SCO	DF
Establishment Na McDonald's (I	me:	C	ontact/Owner N eva		4-11	nves	uga	ition		* Number of Repeat Violations:  Vumber of Violations COS:	
Physical Address: I-30			07/13/2020		Hoo 04/20					e trap : Follow-up: Yes 7 4/96/	<del>``</del>
Compliance Mark the appropriat	e points in the OUT box for ea		Mark X		opriat	te box	x for	IN, I	NO,	plicable COS = corrected on site R = repeat violation W-Watco NA, COS Mark an in appropriate box for R	ch
Compliance Status	Priori	ity Items (3 Poi	nts) violations	Requir	_	<i>medi</i> mplia			_	ive Action not to exceed 3 days	Т
O I N N C U N O A O S	Time and Temp	perature for Food strees Fahrenheit)	Safety	R	O U T	ī	N O	N A	C O S	Employee Health	R
	Proper cooling time and	1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding to See	emperature(41°F/4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy	
•	3. Proper Hot Holding ter See	mperature(135°F)								Preventing Contamination by Hands	
<b>'</b>	4. Proper cooking time an					<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating proced Hours)	dure for hot holdin	g (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves	
<b>'</b>	6. Time as a Public Healt Labeled	h Control; procedu	res & records		•					Highly Susceptible Populations	
	Аррг	roved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs cooked thoroughly	
	7. Food and ice obtained good condition, safe, and destruction									Chemicals	
	8. Food Received at propo	er temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Precut	
		rom Contamination			Ŀ	<b>/</b>				18. Toxic substances properly identified, stored and used	
	9. Food Separated & prot preparation, storage, disp	lay, and tasting	_							Water/ Plumbing	
	10. Food contact surfaces Sanitized at 200 pp	pm/temperature	00		•	~			, 	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition of reconditioned <b>Disca</b>					~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N C U N O A O				ints) vi	olatio O U	ons l	Requ N O	N	Cor C O	rective Action within 10 days	R
T S	21. Person in charge presonand perform duties/ Certic		of knowledge,		T	. /	U		s	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	
	9 22. Food Handler/ no una				H'			_		Maintain Product Temperature  28. Proper Date Marking and disposition	-
	Safe Water, Record					/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	23. Hot and Cold Water a See	8	pressure, safe							Yes  Permit Requirement, Prerequisite for Operation	
	24. Required records avaidestruction): Packaged Fo	ilable (shellstock ta ood labeled	gs; parasite			/				30. Food Establishment Permit (Current/ insp sign posted ) Posted	
		th Approved Proc								Utensils, Equipment, and Vending	
	25. Compliance with Var HACCP plan; Variance o processing methods; man LOGS	btained for special	ized			•				31. Adequate handwashing facilities: Accessible and properly supplied, used Yes	
	Consu	ımer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of pans	
	26. Posting of Consumer foods (Disclosure/Remind Ingredients/ known al	der/Buffet Plate)/ A				•				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See attached	
0 I N N C	-	-								N	
	Core Items (1 Point)	) Violations Requ		Action R	О	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
U N O A O	Core Items (1 Point) Prevention of	Violations Requirements (Violations Requirements)	tion		_		_	N A	;	Food Identification	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See	Violations Requirements Food Contaminated contamination, ro	dent/other		O U	I	N	N A	C O	Food Identification 41.Original container labeling (Bulk Food)	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/	Violations Requirements of Contamination, roleating, drinking or	dent/other tobacco use		O U T	I	N	N A	C O	Food Identification 41.Original container labeling (Bulk Food)  Physical Facilities	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/  36. Wiping Cloths; prope Stored in sanitize	Food Contaminated contamination, roleating, drinking or orly used and stored Zer	dent/other tobacco use		O U	I	N	N A	C O	Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See attached	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/  36. Wiping Cloths; prope Stored in sanitize  37. Environmental contar Condensation.	Food Contaminated to contamination, role eating, drinking or or orly used and stored to the minimum of the contamination or	dent/other tobacco use		O U T	I	N	N A	C O	Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/  36. Wiping Cloths; prope Stored in sanitize	Food Contaminated to contamination, role eating, drinking or or orly used and stored to the minimum of the contamination or	dent/other tobacco use		1	I	N	N A	C O	Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See attached  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/of  36. Wiping Cloths; proper Stored in Sanitized Section of Stored in Sanitized Section of Section 1.  37. Environmental contain Condensation.  38. Approved thawing me Cooler / cooking Proper	Violations Requirements for Contamination, rolleating, drinking or carly used and stored Zer mination In Wif minirethod  Use of Utensils	dent/other tobacco use		O U T	I	N	N A	C O	Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See attached  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster  45. Physical facilities installed, maintained, and clean See attached	R
	Core Items (1 Point)  Prevention of  34. No Evidence of Insection animals See  35. Personal Cleanliness/of Stored in Sanitize 37. Environmental contart Condensation.  38. Approved thawing me Cooler / cooking	Violations Requires Food Contamination, rollecting, drinking or eating, drinking or eating, drinking or eating used and stored COT mination In Wif minimethod  Use of Utensils & linens; properly to utensils; properly to the contamination of	dent/other tobacco use  mal  used, stored, used		1	I	N	N A	C O	Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See attached  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster  45. Physical facilities installed, maintained, and clean	R

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Jessica Yanez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Onald's 7658	Physical A	ddress:	City/State: Rockwal	License/Permit # Pag Food 5042	e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Cooler front counter		33-39	Chicken uhc		Burger freezer	6				
Drive	thru glass front		160/162/150	Fresh meat drawers						
	Milk unit	37/40	Meat uhc		Beef	40				
U	ndercounter	39	172/170		Eggs	37				
	OJ	41	Cold line	34	Pancake /egg coole	34 /37				
Whip	oped cream unit	30	Tomatoes	2 hrs less	Nugget units	4/26				
Frap	unit whipped cream	41	Cut greens tpho	;	Chicken / fry	11/23				
	Soft serve	39/39	And cheese		Fries unit	11				
•		OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	ND				
Covid	No dining in restauran	t currentl	y/ drive they and pick up or	nlv						
					ened at arrival / Wearing mask	 S				
	Self service beverage		· · · · · · · · · · · · · · · · · · ·	,	<u> </u>					
			nmon areas - to use per lal	pel						
	Hot water in restrooms		•							
	Kitchen - hot water 14	5 at hand	sink be careful with high t	emps						
34	Flies observed		<u> </u>	- I						
42	Clean spills in Milk cod	olers								
	Using blue sponge bar	rriers for	raw to place onto grill							
	Watch storage of fries	that keep	doors open and allow fro	st to devel	lop inside freezers					
	Buckets for sanitizer -	100 PPn	า							
	One cooler not in oper	ation - no	ot used and empty							
39	Invert ice bucket									
	Using Atkins thermoco	ouple								
	QUATS in sink 200 pp	m								
	Dishmachine - 100 ppm									
	Wic - burritos - 40/40/41 ambient temp of unit 34									
	Wif -7 F									
45			ic and watch rain drop con	densation	in wif					
	Watch Maint items various locations									
	Dust air vents where needed									
Received (signature)	See ahov	/ <u>P</u>	Print:		Title: Person In Charge/ Owne	r				
Inspected	d by		Print:							
(signature)		ıtrick	$\mathcal{R}S$							
Farm FIL O					Samples: Y N # collect	ted				