



## Retail Food Establishment Inspection Report

### City of Rockwall

Received by: (signature) <b>Joseph Dickson</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>McDonalds North</b>	Physical Address: <b>N Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9128</b>	Page 2 of 2
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Delivery temps checked Mayo for reference	<b>39</b>	Eggs / tenders drawers	41/41	<b>Upright</b>	
<b>Wic</b>	33/34	<b>Steak freezer</b>	11	<b>Butter / burritos</b>	38/37
<b>Cheese</b>	38	<b>Hot holding</b>		2 door under counter	Na
<b>Wif</b>	-12	<b>Nuggets /</b>	150	<b>Biscuits unit</b>	16
<b>Nugget freezer</b>		<b>Burgers</b>	156	<b>Front bev</b>	39
<b>0/10 chicken unit</b>		<b>Chicken spicy</b>	144	Glass front at drive thru	37
<b>Drawers fresh beef</b>		<b>Just cooked</b>	179	<b>Coffee units</b>	
<b>41/39</b>		Salad under counter tomatoes	40	34/38/35 whipped cream	41

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Delivery truck just pulled up at insp
	Cooler truck - product checked 38 F
	Hot water in restrooms 100 F paper towels and soap Provided
	Three comp sink hot water wash 110 /sanitizer in 3rd - quats 200 ppm
N/A	Hot water at hand sink next to three compartment is only 89 F and needs paper towels
N/A	Hot water at hand sink around corner is 109F ( to use this one) NOT USING THIS ONE- another convenient
	Using blue baggie gloves for placing meats on grill and cracking eggs / over food service gloves for handling
	McDonald's process
	Hot water at hand sink next to grills 115 F
W	Minor cleaning in ice machine to deter pink mold
W	Store ice buckets inverted - hook in place - cos
	Not using under counter cooler - empty - clean
37	condensation in upright 2 door upper area / allFoods protected
	Fry hopper -8 /
	Clean wiping cloths in bucket- 100 ppm
18	Avoid storing spray bottle on condiments cart
	Soft serve - one side 41 f ( other side is not used)
34	Flies in the kitchen
	No dine in currently / masks / social distancing for walk in /
	Policy is to no - returns / not using dining room soda station. / using peroxide for non food contact per label

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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