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
Employee health

Date: 09/16/202	Time in:	Time out: 3:32		S 912						Est. Type	Risk Category	Page 1 of	2
	ection: 1-Routine	2-Follow U		Complaint		4-Inv	octia	ation		5-CO/Construction	6-Other	TOTAL/SCO	ODE
Establishment Na McDonald's N	me:	2-Follow C		Owner Nam		4-111 V	csug	ation		* Number of Repeat Violations CO ✓ Number of Violations CO	tions:		
Physical Address N Goliad		Eco	est control : olab 09/15/2	2020		lood 7/2020		Gr 03/	rease 13/2	e trap : 020 stericycle 1500 gals	Follow-up: Yes ✓ No ☐ PiCS	6/94/	A
Compliance Mark the appropria	te points in the OUT box for		tem	$NO = 1$ Mark $\sqrt{}$ i	n appro	opriate	box 1	or IN	, NO		k an 🗸 in appropria	lation W-Wa te box for R	tch
Compliance Status		ority Items (3	Points) vi	olations Red		Imme Comp				ve Action not to exceed 3 day	<i>28</i>		
U N O A C	N N C Time and Temperature for Food Safety					O I U N T	N O	N A	C O S	Employee Health			
	1. Proper cooling time	and temperature				-	,			12. Management, food employ knowledge, responsibilities, an		employees;	
	2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)		<u> </u>	~	,			13. Proper use of restriction an eyes, nose, and mouth Policy	nd exclusion; No disc	charge from	
V	3. Proper Hot Holding See	temperature(135°	°F)							•	tamination by Han	ds	
'	4. Proper cooking time	and temperature	2			~	•			14. Hands cleaned and proper	ly washed/ Gloves us	sed properly	Т
	5. Proper reheating pro Hours)	ocedure for hot ho	olding (165°	F in 2		~	•			15. No bare hand contact with alternate method properly follows:			
	6. Time as a Public He	alth Control; prod	cedures & r	ecords						Highly Susce	eptible Populations		
	Approved Source					~	,			16. Pasteurized foods used; pro Pasteurized eggs used when re Both / cooking eggs	ered		
	7. Food and ice obtained good condition, safe, a destruction Approv	nd unadulterated;	; parasite	od in						Ch	nemicals		
	8. Food Received at pr Checked at in					/	,			17. Food additives; approved a & Vegetables Water only	and properly stored; \	Washing Fruits	
	Protection	n from Contami	ination		3	3			/	18. Toxic substances properly Spray bottle on cart	identified, stored and	d used	+
	9. Food Separated & p. preparation, storage, di Eggs on bottom			od							r/ Plumbing		
	10. Food contact surfact Sanitized at 200	ces and Returnable ppm/temperature	oles ; Cleaned	d and		_	,		+	19. Water from approved source backflow device City	ce; Plumbing installe	ed; proper	
✓	11. Proper disposition reconditioned Discar					~	,			20. Approved Sewage/Wastew disposal Watch drains	vater Disposal System	n, proper	
		iority Founda	ation Item							rective Action within 10 days			
O I N N O A C T S	Pr. Demonstratio	iority Founda				o I U N T	N O	nuire N A	Cor.	rective Action within 10 days	e Control/ Identifica	ation	R
U N O A C	Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge/ resent, demonstra	/ Personnel	s (2 Points R		O I U N	N	N	C O	rective Action within 10 days	e Control/ Identifica		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Onalds North	Physical A N Goli		City/State: Rockwa l		License/Permit # FS 9128	Page	2 of 2		
			TEMPERATURE OBSERVAT	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	-		Temp 1		
Delivery temps checked Mayo for reference		39	Eggs / tenders drawers	41/41	Upright					
Wic		33/34	Steak freezer	11	Butter / burritos		os	38/37		
Cheese		38	Hot holding		2 door under counte		unter	Na		
	Wif	-12	Nuggets /	150	Biscuits unit		it	16		
Nugget freezer			Burgers	156	Front bev		39			
0/10 chicken unit			Chicken spicy	144	Glass front at drive thru		e thru	37		
Drawers fresh beef			Just cooked	179	Coffee units					
	41/39		Salad under counter tomatoe	s 40	34/38/3	5 whipped o	ream	41		
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE	CONDITIONS OBS	ERVED A	ND		
1	Delivery truck just pull	ed up at i	insp							
	Cooler truck - product	checked	I 38 F							
	Hot water in restrooms 100 F paper towels and soapProvided									
	Three comp sink hot v	vater was	sh 110 /sanitizer in 3rd - qu	ats 200 p	pm					
N/A	Hot water at hand sink	next to t	hree compartment is only 8	9 F and r	needs pap	er towels				
N/A	Hot water at hand sink	around c	orner is 109F (to use this o	ne) NOT	USING TH	IS ONE- anoth	ner con	venien		
	Using blue baggie glov	Jsing 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 n	nachine t	o deter pink mold							
W	Store ice buckets inve	rted - ho	ok in place - cos							
	Not using under count	er 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 4	41 f (othe	er side is not used)							
34	Flies in the kitchen									
·										
. 										
	No dine in currently / r	nasks / s	ocial distancing for walk in	,						
<u> </u>	'		ng dining room soda station		peroxide fo	or non food co	ntact pe	er label		
	l by:		Print:	3		itle: Person In Char				
Received (signature)) ^						6			
Received (signature)	[°] See abov	e/e					9			
	See abov	<u>'e</u>	Print:							