

Retail Food Establishment Inspection Report

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First aid kit

Allergy policy

Vomit clean up

Employee health

Date:7/29/2025

Time in:3:50

Time out:4:50

License/Permit #FOOD5042

Est. Type

Risk Category

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Purpose of Inspection:☒ 1-Routine☐ 2-Follow Up☐ 3-Complaint☐ 4-Investigation☐ 5-CO/Construction☐ 6-Other

TOTAL/SCORE

Establishment Name:McDonald's (I-30) #7658

Contact/Owner Name:

* Number of Repeat Violations:

✓ Number of Violations COS:

6/94/A

Physical Address:610 E I-30 Rockwall, TX

Pest control :Ecolab/7-7-2025

HoodUniversal/5-22-2025

Grease trap :Clean Earth/4-1-2025/1000gal

Follow-up: Yes☒

No☐

Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- Watch

Mark the appropriate points in the OUT box for each numbered itemMark '✓' a checkmark in appropriate box for IN, NO, NA, COSMark an✗ in appropriate box for R

Compliance Status

OUT

IN

NO

NA

COS

Time and Temperature for Food Safety

(F = degrees Fahrenheit)

R

1. Proper cooling time and temperature

2. Proper Cold Holding temperature(41 °F/ 45°F)

3. Proper Hot Holding temperature(135°F)

4. Proper cooking time and temperature

5. Proper reheating procedure for hot holding (165°F in 2 Hours)

6. Time as a Public Health Control; procedures & records

Approved Source

7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction

8. Food Received at proper temperature

Protection from Contamination

9. Food Separated & protected, prevented during food preparation, storage, display, and tasting

310. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature

11. Proper disposition of returned, previously served or reconditioned

Compliance Status

OUT

IN

NO

NA

COS

Employee Health

R

12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting

13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

14. Hands cleaned and properly washed/ Gloves used properly

15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y _ N _)

Highly Susceptible Populations

16. Pasteurized foods used; prohibited food not offered

Pasteurized eggs used when required

Chemicals

17. Food additives; approved and properly stored; Washing Fruits & Vegetables

18. Toxic substances properly identified, stored and used

Water/ Plumbing

19. Water from approved source; Plumbing installed; proper backflow device

20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points)

violations Require Corrective Action within 10 days

OUT

IN

NO

NA

COS

Demonstration of Knowledge/ Personnel

R

21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted

22. Food Handler/ no unauthorized persons/ personnel

Safe Water, Recordkeeping and Food Package Labeling

23. Hot and Cold Water available; adequate pressure, safe

24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled

Conformance with Approved Procedures

25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions

Consumer Advisory

26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

OUT

IN

NO

NA

COS

Food Temperature Control/ Identification

R

27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature

28. Proper Date Marking and disposition

29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips

Permit Requirement, Prerequisite for Operation

30. Food Establishment Permit (Current/insp report sign posted)

12/31/2025

Utensils, Equipment, and Vending

31. Adequate handwashing facilities: Accessible and properly supplied, used

32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used

233. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point)

Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

OUT

IN

NO

NA

COS

Prevention of Food Contamination

R

134. No Evidence of Insect contamination, rodent/other animals

35. Personal Cleanliness/eating, drinking or tobacco use

36. Wiping Cloths; properly used and stored

37. Environmental contamination

38. Approved thawing method

Proper Use of Utensils

39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used

40. Single-service & single-use articles; properly stored and used

OUT

IN

NO

NA

COS

Food Identification

R

41.Original container labeling (Bulk Food)

Physical Facilities

42. Non-Food Contact surfaces clean

43. Adequate ventilation and lighting; designated areas used

44. Garbage and Refuse properly disposed; facilities maintained

45. Physical facilities installed, maintained, and clean

46. Toilet Facilities; properly constructed, supplied, and clean

47. Other Violations

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Eddie Soliz</i>	Print: Eddie Soliz	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: McDonald's (I-30) #7658		Physical Address: 610 E I-30		City/State: Rockwall, TX	License/Permit # FOOD5042	Page 2 of 2
TEMPERATURE OBSERVATIONS						
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F	
milk reach in cooler ambient	34	cooked burgers	171	fry freezer ambient	-8	
creamers dispenser ambient C	33	hamburger freezer	7	fry dispenser freezer	1	
ice cream mix	34	egg drawer	34	WIC	32	
ice blender cooler ambient	32	fresh hamburger drawer/hamburgers	39	WIF	-8	
mocha and latte cooler	36	breakfast reach in	35			
slider drawers/nuggets	141	reach in cooler/cut tomatoes	41			
fish filet	153	reach in cooler/ sliced cheese	41			
hamburgers	156	nugget freezer ambient	0			
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:					
	Prep hand sink 140F equipped					
	Sani buckets setup to 100ppm chlorine					
	Test strips current					
	Frozen soda dispensers cleaned daily/machine broken down weekly					
	Creamer nozzles changed with bag					
	Ice cream machine broken down and cleaned every 2 weeks, sanitized daily					
	Blizzard nozzles cleaned and sanitized every 4 hours					
34	Fruit flies above ice cream machine/ will call pest control					
	Soda and tea nozzles WRS daily					
	Hamburgers discarded after 10 minutes, chicken nuggets and crispy chicken discarded 20/30 minutes					
	Sandwich toppings discarded every 4 hours per stickers					
	Blue gloves for raw product only					
	Clear gloves used for prep of RTE					
W	Back hand sink 100F equipped/ change battery in dispenser					
	3 comp sink 130+F					
	Sani dispenser dispensing at 200ppm quats					
	Chlorine and quat test strips current					
10/33	Dishwasher not sanitizing at 100ppm chlorine/COS by adding sanitizer /waiting on sensor from Ecolab as well					
W	Some minor cleaning of floors/some minor debris/to clean in back storage, under shelves					
	JOLT system used for electronic temps recorded/digital thermo					
Received by: (signature) <i>Eddie Soliz</i>		Print: Eddie Soliz		Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS		Samples: Y N # collected		

Form EH-06 (Revised 09-2015)