

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>3/17/2025</b>	Time in: <b>2:30</b>	Time out: <b>3:20</b>	License/Permit # <b>FOOD5007</b>	Est. Type	Risk Category	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							<b>TOTAL/SCORE</b>
Establishment Name: <b>7-Eleven #16559A (KAUFMAN)</b>			Contact/Owner Name: <b>Mehabaw Yallew</b>		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>102 W Kaufman Rockwall, TX</b>			Pest control : <b>Rentokil/2-27-2025</b>	Hood <b>n/a</b>	Grease trap : <b>LES/300gal/5-6-2024</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓						✓				
	✓					<b>Water/ Plumbing</b>					
3				✓			✓				
	✓						✓				

### 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>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					W					
<b>Consumer Advisory</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>					
1							✓				
1						<b>Physical Facilities</b>					
	✓					1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						1					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Mehabaw Yallew</i>	Print: <b>Mehabaw Yallew</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>7-Eleven</b>	Physical Address: <b>102 W Kaufman</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FOOD5007</b>	Page <u>2</u> of <u>2</u>
--	---	------------------------------------	-------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding rollers/cheeseburger bites	137/140	hot holding unit/using timers		open air case/ambient	26-34
hot dog	138	under counter freezer	-5	mini melts freezer	-16
egg roll	129	under counter cooler/hot dogs	40	cold brew dispenser	36
Buffalo chicken	147	cold top/pico	42	cheese/chili dispenser	150
jalapeño taquito	160	under/pico	40	ice cream freezer ambient	-4
steak & cheese taquito	163	under counter cooler ambient	40	WIC ambient	37
chicken taquito	182	reach in freezer	5	ice cream freezer wall	5
Taco taquito	169	reach in freezer	-3		

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:
	Reddy ice sold/labeled
W	Hand sink 117F equipped/watch as was slow draining, probably needs to be snaked
37	Floor storage throughout/ to store 6 inches off of floor to clean
35	Need to store employee food and drinks low and separate
	Gloves used
	Digital thermo, test strips current
42	Need to clean around hand sink
45	Need to clean under equipment/ food debris
45	To replace ceiling tiles in back where missing
45	Cracked floor tiles under 3 comp sink
45	To seal all holes in walls and around any pipe penetrations into walls
	3 comp sink 110F
	Dispenser with sani at 200ppm quats
10	Sani spray bottle at 0ppm/COS to 200ppm
	Ingredients and allergens listed on donut case
	Individual creamers and sugars for coffee
29	Need hanging thermo near dairy in WIC
	Pizzas delivered by 7-Eleven yesterday, cheese pizzas weren't date marked/need to date mark, corporate distribution on these
45	To clean floors, walls behind drink counter
34	Large gap between doors/front
42	To clean in/around/on equipment
37/32	Storage shelf in back, needs to be 6 inches off of floor and cleanable, rotting wood, bowed
42	To clean inside microwaves

Received by: (signature) <i>Mehabaw Yallew</i>	Print: <b>Mehabaw Yallew</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

Form EH-06 (Revised 09-2015)